



SACCHETTO



## ROSATO VENETO IGT

The must of Merlot and Raboso grapes remains in contact with the skins for a few hours, giving life to this original rosé wine. The aroma reveals fruity notes of cherry and currant that prelude a full and intense flavor. It happily accompanies appetizers of light cured meats, soups in general, white meats and vegetable flans. Serve chilled at 10 – 12°C.

Classificazione: Rosato Veneto I.G.T.

Zona d'origine: Veneto

Vitigni: Merlot and Raboso.

Vinificazione: Grapes pressed after their stalks have been removed. The skin is left for a few hours into the must at a low temperature, then fermentation starts thanks to selected yeasts.

Maturazione: In steel containers at a controlled temperature.

Affinamento: In bottle.

Longevità: 18/24 months depending on the temperature and lighting of the place where it is stored.

Colore: Pinkish color tending to pale claret.

Profumo: Typical fruity vinous.

Sapore: Pleasantly drinkable, without sour touches, with fruity and cherry hints.

Gradazione alcolica: 11,5% Vol

Acidità totale: 5,4 - 5,6 g/l

Residuo Zuccherino: 4 - 5 g/l

Temperatura di servizio: 10 - 12 °C

Abbinamenti consigliati: It perfectly accompanies light salami hors-d'oeuvres, soup, white meat and vegetable pies.