

**ROSATO VENETO I.G.T.
LINEA SF**



Classification: Rosato Veneto I.G.T.

Area of origin: Veneto

Grapes: Pinot Nero and Merlot.

Wine-making: 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.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle

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

Colour: Pinkish color tending to pale claret.

Aroma: Typical fruity vinous.

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

Alcohol content: 11,5% Vol.
Total acidity: 5,4 - 5,6 g/l
Residual sugar: 4 - 5 g/l

Serving temperature: 13 - 15° C.

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