

TECHNICAL SHEETS

Rossella Rosè Veneto IGT

COUNTRY OF PRODUCTION: Italy
GRAPE VARIETY: Corvina Veronese, Rondinella
ALCOHOL: 12,5% Vol.

VINIFICATION

Soft pressing, short maceration with skin (16-24 hours).
Fermentation in pink at controlled temperature. Conser-
vation in thermo conditioned stainless steel tanks.
Bottled in sterile line with Cork vacuuming system.

TASTING NOTES

COLOR: light pink

BOUQUET: fruity and elegant with hints of strawberry
and raspberry, roses and violets

TASTE: fruity, fresh and long lasting

PAIRING: Perfect as aperitif, and well matching to
straters of cold cuts, fish, and vegetables. Excellent with
sea and lake fish, with paella and pizza.



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