

'EGA VERONESE ROSATO

INDICAZIONE GEOGRAFICA TIPICA



Grape varieties: Corvina, Molinara and Merlot.

Location of the vineyard: The vine grows in the region of Sommacampagna, southeast of Lake Garda.

Average height of the vineyards and soil texture: The vineyards are located 100 to 150 meters above sea level, on moraine hills of limestone, loamy, gravelly and sandy soils.

Vine training method: Guyot

Harvest: The grapes are harvested between September and first half of October.

Winemaking: The vinification is the same as with white wine with a short, cool maceration and the must stays on the skins for about 24 hours. This is followed by the separation of the free running must and a subsequent static decantation. The long, slow fermentation takes place at a controlled temperature in steel tanks.

Sensory description: The colour of the wine is intense pink. The smell reminds of small red berries, especially raspberries and currants. On top, you will recognize a floral smell of wild roses. Balsamic and spicy notes as well as yellow fruit aromas gives the wine complexity and emotions. On the palate, you will taste aromas of rose blossoms, juicy, yellow peaches and apricots and a hint of black pepper. The finish is long and full of finesse.

Alcohol by volume: 12 %

Serving suggestion: This Rosè can be served as an aperitif and it is the perfect wine for a summer evening with friends. It harmonizes very well with pizza and Italian antipasti, like prosciutto with melon or caprese. Asian and French delicacies are a very good combination as well. This wine accompanies perfect by poultry or fish dishes, or the vegetarian cuisine. Also a cheerful barbecue is a suiting event for it to be served.

Serving Temperature: 12°C

