

Rosé Trevenezie IGT

GRAPES:	Chardonnay 58%, Sauvignon Blanc 3%, other varieties 25%, Pinot Nero 13%
PRODUCTION ZONE:	North East of Italy
HARVEST PERIOD:	Early September for Pinot Nero, followed by Chardonnay, Sauvignon Blanc and then the other varieties
BOTTLING:	in the first spring after harvesting and after at least 6 months resting on the lees
ALCOHOL LEVEL:	12,50 % vol.
SERVING TEMPERATURE:	10-12 °C
AGING POTENTIAL:	Ageing in bottle at least one month
BOTTLES PER CARTON:	12
BOTTLE SIZE (CL):	75 cl

TECHNICAL INFORMATION

The 2020 Santa Margherita Rosé is a balanced union and synergy of white and red grape varieties. Chardonnay is the principal white variety used, along with Sauvignon Blanc and other native, locally grown white varieties. The wine takes its delicate pink hue from red Pinot Nero grapes. The different varieties are all vinified separately before assemblage as a rosé.

After pressing, and before fermentation, the white grape varieties are cold macerated with their dregs and agitated for around one week to obtain the wine's distinctive aromatic richness and overall complexity. Once fermentation has been completed, the wines are racked and cleared but left cloudy with lees in suspension.

The Pinot Nero grapes are vinified as a red wine for around 5 days and spend the first 24 hours cold soaking with their skins. The wine is then racked and filtered before being blended with the two whites. To ensure the wine retains its colour, freshness and acidity, no malolactic fermentation takes place.

TASTING NOTE

Veneto style rosé with a pale pink hue and a nose of the fresh, fragrant and captivating scent of red berries. Sophisticated and smooth on the palate with a lively freshness provided by well balanced acidity and long lasting flavour.

FOOD MATCHINGS

Ideal as an aperitif, it pairs well for "chromatic" affinities with shrimps, octopus, salmon or lobster preparations, both as main dishes and as dressings for pasta and risotto, as well as with delicately spicy creations of oriental cuisine. Unmatched to sip in "lyrical" situations at sunsets and romantic dates.

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