



Anna Spinato



Rosato IGT Trevenezie

Production area: Morainial hills south of Lake Garda

Grapes: Corvinone, Rondinella, Molinara

Soil: Aired fields, rich of structure

Training system: Trentino pergola and Verona pergola

Harvest: Manual from mid-September until the beginning of October

Vinification: Cold maceration of the grapes for 12-18 hours. Soft pressing and fermentation at controlled temperature. Maturation in stainless steel

Analytical data: Alcohol content 12,5% - Residual sugar 0,5 g/l - Total acidity 5,5 g/l

SENSORIAL NOTES

Color: Pale pink, slightly orange

Fragrance: Hints of rose, wild berries and spices refreshed by hints of maritime pine

Taste: In the mouth the balance is pleasing between sweet fruit and the salty hint. The freshness perfectly balances the roundness of the body and gives great drinkability

Food pairing: Spaghetti with tomato sauce, pizza, carrots, strawberries. Spot on with eel and tomato sauce

Service temperature: 12°/14° C