



## MERLOT ROSÈ VENETO

Indicazione Geografica Tipica  
FRIZZANTE

**TYPE:** Semi-sparkling rosé wine

**GRAPE VARIETY:** Merlot 100%

**ORIGIN:** Pramaggiore, our own vineyards

**ELEVATION:** 25-40 m.a.s.l.

**SOIL TYPE:** Medium texture, clayey

**SECOND FERMENTATION:** Charmat Method

**VINIFICATION:** Merlot grapes are lightly macerated on the skins for 12-24 hours, then fermentation continues in steel vats at a controlled temperature of 18-20 °C for 10 days. The resulting wine is placed in pressure tanks where it ferments on active yeasts until it reaches the required pressure. The temperature is then lowered to -4 °C in order to stop the fermentation process.

**TASTING NOTES:** Rosé wine with a fruity, intensely vinous scent. The flavour is harmonious, sparkling and vivacious.

**SERVING SUGGESTIONS:** An aperitif wine, it also goes well with pasta salads, fish soup, white meat and pizza.

**ALCOHOL:** 11.0% Vol.

**SERVING TEMPERATURE:** 8-10 °C

**SHELF LIFE:** 1/2 years

**BOTTLES PER CARTON:** 6 x 75 CL