

# Rosé Nina



## ROSÉ VENETO IGT

236 · 750 ml

Hillside vineyards in the best suited areas, containing 3000-3500 plants per hectare with an average age of 10-15 years. Average output of 2 kg-2.5 kg per plant.

## VINEYARD

**Cultivar:** superior red grapes

**Production area:** Veneto

**Training system:** Sylvoz

**Yield:** 7,000 to 8,000 kg per hectare

## TECHNOLOGY

The grapes are harvested manually in September and subsequently undergo a short period of maceration to give the wine the classic hue that is so sought after. Primary fermentation takes place at 18°C, with select yeasts. The new wine is left on its fine lees for a number of weeks. It is then filtered and put through cold stabilization before it is bottled. It is aged in the bottle for at least 20-30 days in order to ensure that the end product is balanced, delicate, highly refined and well rounded.

## LABORATORY

**Alcohol by volume:** % vol. 11.50 – 12.50

**Sugar:** g/l 2.50 – 3.50

**Total acidity:** g/l 5.00 – 6.00

## TASTING

**Colour:** soft pink.

**Aroma:** sophisticated, refined floral scents with fruity notes.

**Flavour:** dry, smooth and perfectly balanced in the delicately aromatic finish.

## PAIRING



Serving temperature 10 - 12° C and opened at the moment.