



CANTARUTTI ALFIERI

ROSATO IGT VENEZIA GIULIA

VINE: 100% Merlot

HARVEST: By hand, usually in mid-September, from selectively choosing grapes.

WINEMAKING: Limited skin maceration. The grapes are softly pressed right away to remove the skins, as a white wine would be vinified, in order to obtain the must called "fiore".

FERMENTATION: It takes place at a controlled temperature of 14°C for not more than 12 days. After a couple of racking in order to clean the wine, it is left decanting for a certain amount of time before bottling.

REFINING: After accurate evaluations and tastings, the wine is bottled in March 2021. It is a fresh and crispy wine meant to be drunk young, in two years after bottling.

FEATURES: Light rose colour. It reminds Province, with its aromatic hints of lavender flowers, magnolia and wisteria. Perceived flavour of citrus fruits.

FOOD & WINE MATCHING: Interesting wine under the pairings profile. Amazing with pizza, flatbread, lean meats and cheese. Joyful wine to share with everyone from Spring until Autumn.

SERVICE TEMPERATURE: 12-14°C



Bicchieri Consigliato:

