



Rosato

Grape Variety: 100% Merlot

Appellation: Venezia Giulia

Designation: IGT

Soil Type: Marl and sandstone of Eocene origin

Harvest Period: Late September

Harvest Method: Manual

Vinification:

A young wine obtained from the brief maceration of Merlot grapes. The grapes, harvested a few days earlier than other Merlots, are destemmed and left in contact with the skins only for the duration of pressing. The resulting must is decanted and vinified in steel tanks following the same processes used for white wines: controlled temperatures, protection from oxygen. The wine does not undergo malolactic fermentation in order to maintain the aromatic freshness typical of the Merlot variety.

Aging:

The wine continues to age in steel tanks, leaving it on the lees for up to a month before bottling.

Sensory Notes:

Color: Bright cherry pink.

Aroma: Enveloping nose of fresh, sweet red fruits. Wild cherry, plum, and red currant immediately emerge, along with a delicate note of rose hip, creating a clean and elegant bouquet.

Taste: The overall impact is decidedly smooth, developing through good savory and minerality, with a discreet acidity that conveys fresh, fruity sensations that linger on the palate.

Pairings: Highly recommended with tomato-based dishes and red sauces; try it, for example, with pizza and baked vegetable dishes. Pleasant with not-overly-aromatic salami and smooth cheeses. Excellent with baked and pan-fried fish, especially with traditional Mediterranean recipes.

Serving temperature: 12-14°C depending on the season, in young red wine tasting glasses.