



DEA DEL MARE

PINOT GRIGIO ROSÉ DELLE VENEZIE DOC

GRAPES

100% Pinot Grigio

VINEYARD AREA

The vineyards are located in Veneto, in the Northeast of Italy.

HARVEST

The Pinot Grigio grapes are carefully picked by hand during the first week of September.

VINIFICATION

The grapes are destemmed and very gently pressed in a pneumatic press. In the meantime the must remains in contact with the skins for about 6/12 hours, giving the wine a lovely pink colour. Fermentation takes then place in temperature controlled conditions in stainless steel tanks, for approximately 10-15 days, allowing our Pinot Grigio Rosé to develop its typical fruity aromas.

TASTING NOTES

Displaying a delicate rose-petal hue with hints of copper, Dea del Mare Pinot Grigio Rosé delivers an aromatic profile of cranberry, stone fruit and citrus peel. The palate is crisp and graceful, with fresh fruit and a saline edge leading to a dry, invigorating finish.

TO SERVE

Well-suited to seafood dishes, tangy goat's cheese or fine sushi. Enjoy as a refined aperitif or on a balmy afternoon outdoors.

