



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

Pinot Grigio Rosé has a delicate pink colour, with the typical copper nuances of the Pinot Grigio grape. On the palate it is silky and smooth, with crisp and lingering raspberry flavours. The wine is harmonious and delicious, perfect on its own or with barbecued food and Asian dishes.

