



Rosé Trevenezie IGP

Grapes: a blend of Corvina and Merlot

Vineyard area: the grapes are grown in some of the best vineyards in the north west of the Veneto region

Harvest: the grapes are carefully hand-picked in the first half of September, to ensure that the optimum level of acidity is retained, which is vital for this fresh, fruity style of wine.

Vinification: the grapes are destemmed and softly crushed. After a quick skin contact of 4 to 6 hours, the grapes are gently pressed in a pneumatic press. Fermentation then takes place in stainless steel tanks, the temperature is controlled between 17 and 19 °C, for approximately 15-20 days.

Tasting notes: Preciso Rosé has a delicate pink colour and a bouquet of small red fruits such as blackcurrants and raspberries, with some floral notes. The palate is dry, with a lovely mineral character and lively acidity. Serve at 8-10°C, ideal as an aperitif, or to pair with seafood or light meat dishes.

