



PINOT GRIGIO
DELLE VENEZIE

D.O.C.

ROSÈ

GRAPES: 100% PINOT GRIGIO

HARVEST: we start harvesting the grapes by hand from the middle of August, once they have reached the ideal level of ripeness with the perfect balance of sugars and natural acidity.

VINIFICATION: after destemming, the grapes are put into a pneumatic press, where, before extracting the juice, the wine stays on the skins for 6-12 hours to give the rosé pink colour.

The must is very gently separated from the skins. The must is then cooled and left to settle naturally overnight until all the solids are deposited at the bottom of the tank. The following day it is decanted, selected yeasts are added and the primary fermentation takes place at a controlled temperature of around 17-19 °C for 10-12 days.

Once the first fermentation is completed, the wine is separated from the yeasts and is kept for a time on the fine lees.

SECOND FERMENTATION: the second fermentation takes place in special temperature -controlled autoclaves around 14 °C and selected yeasts are added. Under these conditions, the second fermentation is very slow, taking 20-30 days, and allowing the wine to develop a fine, elegant perlage.

TASTING NOTES: a beautiful salmon pink and, with a fine perlage. On the nose there are fruity notes of raspberry and red berries as well as some tropical hints. On the palate the wine is full-flavoured, with a vibrant acidity, persistent bubbles and a fruity finish.