

così rosé



Classification: IGT Rosato Verona

Typology: 80% Syrah – 20% Corvina

Number of bottles produced: 3.000

Area of production: Lazise (Verona - Italy)

Altitude: 200 meters above sea level

Vineyards: I Montioni, Le Coste

Yield: 70 qls per hectare

Growing system: guyot

Planting rate: 6.500 vines per hectare

Harvest period: mid September, by hand and placed in small crates

Fermentation: stainless steel vats

Fermentation temperature: 16°C

Length of fermentation: 15 days

Ageing: 5 months "sur lies" at 8°C

Bottling period: February

Alcohol percentage: 12,5% by vol.

Acidity: 5,10 g/l

Ph: 3,32

Sugar: 0,5 g/l

Net dry extract: 22 g/l

ORGANOLEPTIC REPORT

Color: rose-colored, peach blossoms.

Bouquet: notes of red fruits, among which the hints of cherry and strawberry stand out clearly and intensely.

Taste: strong but fresh, with good aromatic persistence. These characteristics arise from the development that the Syrah vine has been able to find on the windy hills of the Verona side of Lake Garda.

Serve at: 8-10°C

Enjoy with: aperitifs, starters, pasta and pizza, fresh cheeses.