



OTTELLA

ROSES ROSES

VINO ROSATO

“Life in pink”.



GRAPE VARIETIES

Corvina Veronese, Lagrein, Rondinella.

PRODUCTION AREA

Vineyards located in the best winegrowing areas of the morainic hills of Alto Mincio.

TRAINING SYSTEM

Spurred cordon.

YIELD

90 q/Ha

HARVEST

In the last ten days of September, beginning of October. The harvest and bunch selection are done strictly by hand, the grapes are placed in small 18 kg crates.

WINEMAKING

Destemming by oscillation, followed by a strict winemaking process after maceration on the skins for about 10-12 hours at a controlled temperature, the naturally free-run must obtained is a light onion-skin pink colour; then it ferments for 14-18 days at a temperature of 18°C. At the end of fermentation, the wine is separated from the lees to avoid malolactic fermentation.

TASTING NOTES

A light onion-skin pink colour. The pervasive nose offers up fruity overtones of white peach and good mineral sensations. It is a wine with remarkable finesse, balance and character, supported by fresh acidity.

FOOD PAIRING

Lake and sea fish, it is perfect with white meat, light pasta and rice dishes. Also excellent as an aperitif.