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# ROSESROSES

Protected Geographical Indication



## VINES

Corvina Veronese, Lagrein, Rondinella

## PRODUCTION AREA

San Benedetto di Lugana, the grapes come from vineyards in the most suitable hilly areas. The harvest and selection of the grapes are done strictly by hand, in small 4 kg cases.

## PLANTING DENSITY AND YIELD

Spurred cordon (2.30 metres x 0.80 metres), yield around 9,000 kg of grapes per hectare, equivalent to 5,700 litres of wine or 63%.

## HARVEST PERIOD

**Third ten days of September, start of October.**

## AGEING AND FERMENTATION

Destemming by oscillation, following a strict protocol of vinification: after maceration for about 10-12 hours at a controlled temperature of around 8°/10°, a must is obtained by natural draining with the colour of the light pink of an onion skin; then fermented for 14/18 days at a temperature of 18°. At the end of fermentation, the wine is removed from the lees to avoid malolactic fermentation.

## COLOUR

The light pink of an onion skin.

## NOSE

Enveloping with hints of white peach, a pleasurable development and good mineral sensations.

## PALATE

A wine of remarkable subtlety and character. Supported by a fine acidity. Continuity and balance mark the taste.

## FOOD

Freshwater and marine fish, white meats, light, summer dishes in general. Also excellent as an aperitif.

## MINIMUM ALCOHOLIC CONTENT

12% vol.

## SERVING TEMPERATURE

8°/10°