

Il Casato

Pinot Grigio delle Venezie Rosé DOC

Vinification

Grapes are cultivated in the southern part of Trentino and Veneto. They are harvested manually at the beginning of September. The vines grown in the valley floor and the hilly area, where the high temperature range between day and night leads to an excellent level of maturation. The grapes undergo a soft press and the must obtained is put in contact with the skins for about 8 hours to reach the right colour and fragrance. Then follows alcoholic fermentation with selected yeasts at controlled temperature of 16°-18° C. The wine is aged for about 2 months on the same yeast to make it full-bodied and smooth.

Description

Light pink colour with coppery hints and pleasant notes of red fruits such as cherry, blueberry and raspberry. Long aftertaste with characteristic minerality and sapidity.

Food Pairings

Excellent with light appetizers, sushi, fish soup, white meat and codfish.

Pinot Grigio	**Triveneto**	**8-10 °C**	**Alcol: 12.5%** **Zuccheri: 5 g/l**