

# ROSATELLO

VENETO IGT



## *Vineyards*

The grapes used to make Rosatello come from the Veneto region in the northeast of Italy, which is world-famous for the production of refreshing whites and rosés.

**Soil:** centuries-old, dating to the rising of sea levels and lakes. Deep soils, consisting of conglomerates of rock and sand with an abundance of clay and iron.

**Altitude:** variable from 150 to 250 meters above sea level.



## *Grape varieties*

Blend of red grapes



## *Vintage* 2020

A good vintage with a great ripening and picking season.

**First vintage:** early 60s



## *Vinification and ageing*

As soon as the grapes arrive in the cellar, they are vinified in white with cold skin maceration, followed by soft pressing. The technique gives the wine its characteristic pink color. Alcoholic fermentation and subsequent refinement take place in temperature-controlled stainless steel vats.

**Alcohol content:** 12%



## *Tasting notes*

**Color:** light pink.

**Aroma:** fruity and floral notes followed by enjoyable citrus aromas.

**Tasting profile:** the fruity and floral flavors give life to a refreshing and fragrant wine with harmonious poise and a slender body. Extremely versatile, the wine pairs perfectly with cured meats, appetizers and fish.



## *Why?*

- Rosatello was the first Italian rosé wine to obtain a great success in Italy during the '60s.
- Rosatello has also been reworked in an interesting way to make also creative cocktails, during happy hours and carefree occasions.
- Rosatello has recently improved its look but still faithful to the original idea: combine the aromas of a white wine with the body of a young red.

