



SenzaFine

SenzaFine Rosato

VERONA IGT ROSATO



Vineyards: of property, located in the Eastern Valpolicella

Average age of the vines: 20 years

Exposure: South, South-West

Soils: rich in clay and limestone skeleton components

Grapes: Corvina, Merlot and other local grapes.

Vinification:

Produced following the "Saignée" style: a technique that guarantees uniqueness to this rosé, able to express fine and elegant scents and flavors.

Once harvested, the grapes are left to macerate for two or three hours at maximum (in this way the natural pigments present in the peels will color the juice and enrich it in aromatic components). It follows the separation of the musts from the peels.

Fermentation takes place in steel at a controlled temperature (around 15 degrees). The wine then remains in contact with its fine lees for about two months, until bottling.

Analytical data:

Alcoholic degree:	12,00 % Vol.
Residual sugar:	5,00 gr/l
Total acidity:	6,00 gr/l

Description and characteristics:

Light salmon pink colour, this is the delicate shade of SenzaFine Rosato wine, obtained from Corvina, Merlot and a small percentage of local grapes. Inviting is the delicate fragrance of raspberries and roses bloom and its freshness, with good balance between alcohol and residual sugar, on the palate. The pleasant acidity and the good presence in the aftertaste perfectly accompany fish dishes as well as pasta and risotto creations with strong sauces and simmered veal or poultry dishes.