

# Riviera

## Rosé

**Type** Still rosé

**Grape Variety** Corvina, Rondinella, Marzemino

**Wineyard** The cultivation system used are pergola and GDC, with a planting density of 3200 stumps per hectare and a production of about 3.5 kg per plant. The land is morainic located south of Lake Garda and the harvest is manual

**Wine-making** Cold maceration of the skins in the press, in an inert environment for 6-8 hours. Then it proceed to the soft pressing followed by a pulpy cold maceration for a few days. Then it move on to static decanting, followed by fermentation with selected yeasts at a controlled temperature of 16°C

**Wine refinement** Alcoholic fermentation is followed by racking, where the fine lees are periodically placed in suspension to enrich the wine with aromas and volume in the mouth.

**Longevity** Up to five years.  
It is kept at the temperature of the cellar and protected from light.

**Wine and the senses** Color: pale rose petal.  
On the nose an explosion of aromas ranging from the typical small red berried fruits to juicy notes of pulpy yellow-fleshed fruits. On the palate it is balanced, with a good persistence and a pleasant and fresh salty acidity.

**Pairing** Perfect for an unforgettable Aperitivo.  
It also goes easily with light first courses, fresh cheeses and even raw shellfish

**Served ad temperature of** 6-8° C

