



Rosé

A blend of red grapes (Merlot, Syrah, Cabernet Franc and Cabernet Sauvignon), very gently pressed and squeezed to give a pale, delicate rosé wine.



VINEYARD

Grape: Rosè

Variety: Syrah e Merlot

Production area: Carboncine

Municipality: Roncade - Italy

Year of plantation: 2000

Planting density: 5,000 vines per hectare

Yield: 12,000 kg/ha

Yield per plant: 2.40 kg/vine

Plant spacing: 2.50 x 0.80

Size: 7,00 ha

Growing system: spurred cordon

Soil type: clay (50-60%) with "caranto" (compact calcareous mud layer), alkaline

Harvesting period: Slightly advanced to obtain fresh wine with moderate alcoholic strength

Harvesting: mechanically

VINIFICATION

Fining: static cold

Fermentation vat: 100% in steel

Fermentation temperature: 16/18°C

Yeasts: selected

Fermentation period: 10 days

Malolactic fermentation: no

Elevage: 3 months on yeasts

Bottling: December 2018

Bottle aging: 30 days

TECHNICAL DATA

Name: Rosato IGT Marca Trevigiana

Alcohol by volume: 12.90 %

Total acidity: 5.10 g/l

pH: 3.24

Total So2: 60 mg/l (maximum allowed 200 mg/l)

TASTING

Serving temperature: 10/12°C

Colour: a pale pink

Nose: Intense and elaborate, revealing fresh floral hints of rose and jasmine, but also delicate fruit notes of apple, currant and raspberry.

Palate: fresh and elegant. It delights with a gentle smoothness and closes with a sapid sensation.

In the kitchen: The perfect match to delicate risotto with herbs or radicchio. A good accompaniment to pasta with tomato sauce, thanks to its gentle acidity. It goes very well with short-aged cheese and fish dishes.

Tenuta Santomè

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