



## Rosè

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



### VINEYARD

**Grape:** Rosè

**Variety:** Merlot, Syrah, Cab. Sauvignon and Cab. Franc

**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:** IGT Marca Trevigiana

**Alcohol by volume:** 12.40 %

**Total acidity:** 5.70 g/l

**pH:** 3.15

**Total So2:** < 100 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 Santomé

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