

VENTESSA

Pinot Grigio Rosé | vigneti delle Dolomiti IGT

EST. 1904
MEZZACORONA

Pinot grigio is a grape variety which has found its ideal home in Trentino. This unique alpine context in the wine growing world brings out Pinot Grigio's different styles thanks to the pedo-climatic environments in which it is cultivated.

VINIFICATION

The grapes are immediately crushed and undergo a very short cold maceration in the press. The grapes are then softly pressed. The musts are then fermented for 8 days. The wines are kept on the yeasts in steel tanks.

CHARACTERISTICS

Ventessa Pinot Grigio Rosé reveals a very fresh and elegant aromatic profile, characterized by aromas of red fruits and citrus fruits, such as pink grapefruit, alongside delicate floral notes. On the palate it is characterized by a pleasing saltiness and crispness accompanied by a lively and refreshing acidity which makes it an ideal aperitif as well as an ideal companion for Mediterranean dishes.

PAIRINGS

Ventessa Rosé is a Pinot Grigio which embraces you, its freshness and intense aromaticity enhances fish dishes, delicate first courses with vegetables and shellfish. It is also perfect as an aperitif, and an ideal companion for those precious relaxing moments.

ALCOHOL CONTENT 9%

SERVING TEMPERATURE 46-50 °F

