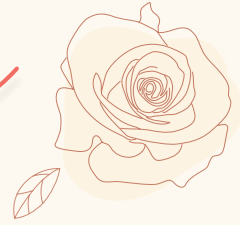


# Delisa

PINOT GRIGIO ROSÉ



*... a garden of delight.*

This wine comes from a selection of Pinot Grigio vineyards located at the foothills of the Adige Valley where the rich soil, comprised of silt and dolomitic rock, provides an excellent aromatic ripening of the grapes and allows for an optimal level of acidity and freshness.

Elegant, pleasant, and Italian, Delisa is Mezzacorona's most refined side. A floral, crisp, aromatic and delicate wine, born in a mountain garden. Delightful, delicious, delicate, Delisa is a pure garden of delight.

## VINIFICATION

The grapes are harvested between the end of August and the first week of September. After pressing and destemming, the must is cooled to 53°F and left in contact with the skins directly in the press for about 8-10 hours. During this period the color and aromatic components are extracted. Then, the must is collected and a soft pressing of the skins is carried out up to a maximum of 0.4 bars to limit the extraction of tannins. The must is then filtered, and fermentation begins with the addition of selected yeasts at a temperature of 60-64°F, which lasts about 12 days. At the end, the wine is left to rest on its lees for 3-4 months before being prepared for bottling.

## CHARACTERISTICS

The nose reveals a very fresh and delicate aromatic profile, characterized by aromas of red fruits and citrus fruits like pink grapefruit mixed with delicate floral notes. The palate is characterized by a pleasant salinity and freshness with a lively and refreshing acidity.

## APPELLATION

IGT Dolomiti

## PAIRINGS

Refreshing and with an alluring acidity, Delisa is ideal as an aperitif but also an excellent complement to any Mediterranean dish.

## SERVING TEMPERATURE

46-50°F

## ALCOHOL CONTENT

12.5%





**CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N  
1308/13**

**CAMPAIGN FINANCED ACCORDING TO REG CE N. 1308/13**