

# ROSÉ

## Dolomiti Igt

Made with Teroldego grapes, a local varietal from Piana Rotaliana in Trentino Alto Adige region.



### PRODUCTION AREA

The grapes are grown along the Adige Valley, north of Trento. The unique alluvial soil, created by the Adige river, is particularly suited for these grapes, giving a fresh, fruity and young character to this rosé.

### VINIFICATION

The grapes are hand-picked in early September. During the rosé vinification process, the grapes undergo cold maceration for 12 hours, followed by a soft pressing, in order to obtain a partial extraction of color from the berries while retaining freshness of the fruity aromas. Fermentation at controlled temperatures of around 16-18°C follows which preserves the fresh and fruity fragrances. After fermentation, the wine remains on the lees for 4-5 months, preserving its freshness and roundness.

### CHARACTERISTICS

**Color:** light violet, light ruby red  
**Bouquet:** a complex aroma profile of wild red berries with floral notes of roses and geranium.  
**Flavor:** a perfect balance between the fresh acidity that comes from the surrounding mountains and the full-mouthfeel, typical of the Mediterranean climate.

### ALCOHOL CONTENT

12%

### PAIRINGS

Ideal as an aperitif but also a perfect match with Italian cuisine, especially with hors-d'oeuvres, pasta, mushrooms and white grilled meats.

### SERVING TEMPERATURE

50-54°F

### RATINGS

MEZZACORONA Rosé 18 - 87 pts - Ultimate Wine Challenge - 2019  
MEZZACORONA Rosé 18 - Gold - Berliner Wein Trophy - 2019  
MEZZACORONA Rosé 17 - Silver - The Rosé Competition - American Fine Wine - 2018  
MEZZACORONA Rosé 17 - 87 pts - Ultimate Wine Challenge - 2018  
MEZZACORONA Rosé 16 - 92 pts - Ultimate Wine Challenge - 2017  
MEZZACORONA Rosé 14 - 87 pts - Ultimate Wine Challenge - 2015