

# Delisa

## Pinot Grigio Rosé | Vigneti delle Dolomiti IGT

MEZZACORONA

Delisa is a delightful Rosé made with Pinot Grigio grapes, cultivated in immaculate mountain vineyards which are adorned and guarded by gorgeous delicate roses.

### PRODUCTION AREA

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

### 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 12°C and left in direct contact with the skins in the press for about 8-10 hours. During this period, the colour 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. Then, the must is collected, and fermentation begins with the addition of selected yeasts at a temperature of 16-18 °C, which lasts about 12 days. At the end of this process the wine is left to rest on its lees for 3-4 months before being prepared for bottling.

### CHARACTERISTICS

This wine is characterized by a delicate pale pink colour. The nose reveals a very fresh and delicate aromatic profile, exemplified by aromas of wild red berries and pink grapefruit mixed with delicate oral notes. The palate is typified by a pleasant salinity and freshness which enhances a lively and refreshing acidity.

### PAIRINGS

Ideal with appetizers, white meats, and fish. Also excellent as an aperitif.

**ALCOHOL CONTENT** 12%

**SERVING TEMPERATURE** 10-12°C | 50-54°F

