



ROSCATO



ROSCATO PINOT GRIGIO

Roscato is a collection of irresistible, delicately sweet, frizzante wines from the northern Italian region of Lombardy. Roscato Pinot Grigio makes a wonderful aperitif and is also incredibly food-friendly.

Roscato seamlessly combines a long-held grape growing tradition with the flair of modern winemaking techniques and style. The result is a wine of enticing character that perfectly meets the surging demand for sweet wines.

With a low alcohol of 12% and balanced sweetness, Roscato is the ideal complement for today's cuisine. Enjoy it with white meats, classic Italian dishes, spicy foods and more.

PRODUCTION AREA

Country: Italy
Region: Trentino and Veneto
Appellation: Delle Venezie

Vallagarina and Adige valleys in Trentino in the heart of the Dolomites and some of the best winegrowing areas in the Veneto.

GRAPE VARIETIES

85% Pinot Grigio, 15% Chardonnay
The addition of Chardonnay gives the wine an intense, refreshing character

PRODUCTION TECHNIQUES

First a soft pressing to extract only the natural bright color of the grape juice. Fermentation is carried out with the use of selected yeasts at controlled temperatures (64 °F). A part of the must is chilled and placed in cold storage to prevent it from fermenting. This is added later during assembly to produce a wine with a higher residual sugar than traditional Pinot Grigios. The wine is then finished in stainless steel tanks at controlled temperature before being stabilised and cold bottled under sterile conditions.

DESCRIPTION

Color: Pale straw color
Aroma: A distinctly intense floral nose with tropical notes of pineapple and kiwi
Taste: Smooth and clean on the palate with mouthwatering citrus flavors and a fresh, crisp finish.

ANALYSIS

Alc.: 12% TA: 5.8 g/L RS: 15 g/L

SERVING SUGGESTIONS

Highly versatile. A great aperitif and equally splendid with creamy pastas, richer fish, smoked foods and mild Asian dishes. Enjoy well-chilled.

BOTTLE SIZES

750 ml

