



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 or mild Asian dishes. Enjoy well-chilled.

BOTTLE SIZES

750 ml





Off-Premise Event Recap



Brand/Program:	Event Date:	
Account Manager Name:	Location:	
Name Of Account:	Start Time:	End Time:
How many consumer interactions occurred?		
Number of consumers sampled?		
Number of bottles used for sampling?		
Brand Sampled		
Varietal Sampled		
Featured Price Of Bottle		
Regular Price Of Bottle		
Total Bottles Sold		
Brand Sampled		
Varietal Sampled		
Featured Price Of Bottle		
Regular Price Of Bottle		
Total Bottles Sold		
Brand Sampled		
Varietal Sampled		
Featured Price Of Bottle		
Regular Price Of Bottle		
Total Bottles Sold		
Brand Sampled		
Varietal Sampled		
Featured Price Of Bottle		
Regular Price Of Bottle		
Total Bottles Sold		
Was there a display or case stack near your sampling station?		
What POS was used during this event?		
Spokesmodel Name:		
Customer Demographics		
Age Range (circle one)	21-30 / 31-40 / 41+	
Ethnicity (circle all that apply)	African American / Hispanic / Asian / Other / General Market	
Consumer Comments (wine taste/Wine quality/POS/coupons (if offered))		
What was the most common objection to consumers not purchasing?		
Spokesmodel Feedback (including POS comments/taste and bottle feedback):		