

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



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

CAMPAIGN FINANCED ACCORDING TO REG CE N. 1308/13