



Pinot Grigio Rosè DOC Delle Venezie

In vineyard

Grapes are selected from the most windy and sunny vineyards where grapes are perfectly healthy and ripe. The harvest is fragmented to reach the perfect balance between the acidity note in the first pick and the aromatic and fruity notes with the second one.

In cellar

Each pick is vinified separately, but follows the same crio maceration process at low temperature to obtain a light copper color. The process goes on with a soft pressing and a fermentation. After the ageing on fine lees in steel tanks for some months, the two parts are blended together in order to exhalt the organoleptic notes.

Tasting notes

Great elegant copper color with pink shade. The nose reminds Williams pear, dried flowers and wild strawberry. It tastes dry and with a savory taste, a great balance.

Plus

The packaging has been accurately studied to create the right harmony with wine's personality.

Pairings

Great as aperitif as well as during meals. Superb in pairing with fish dishes, as salmon fillet. Try it also with fish risotto.

Serve at 10/12 °C



Gambero Rosso
2 bicchieri



James Suckling
90 points



The Drink Business
Silver Medal



Luca Maroni
96 points

*Life In
Rosè*



The **Life in Rosè** project was born in 2018 with the goal of promoting prevention and supporting the fight against breast cancer. Bosco del Merlo is an active part of LILT's Pink Ribbon campaign by annually donating part of the proceeds from the sales of **Prosecco Rosé DOC** and **Pinot Grigio Rosé DOC Delle Venezie** to LILT Treviso.

Today, the **Life in Rosé** project goes beyond, supporting sports activities and promoting an healthy lifestyle.

13% Vol.
Bottle Size: 0,75 l
Sugars: 1,5 g/L (+1)

