

# ROSÉ

Dolomiti Igt

Made with Lagrein grapes, a local varietal from 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 14 - 87 pts - Ultimate Wine Challenge - 2015  
MEZZACORONA Rosé 16 - 92 pts - Ultimate Wine Challenge - 2017  
MEZZACORONA Rosé 17 - Silver - The Rosé Competition - American Fine Wine - 2018

