



ANTICHE TERRE®
VENETE



Rosato La Vigna

Classification

Rosato Veneto I.G.T.

Region

Veneto, Italy

Grapes

Corvina and other complementary varieties.

Harvest

Generally harvested from the second week of September.

Vinification

The grapes are crushed and separated from the solids with the pressing technique. Then fermented in stainless steel tanks at a controlled temperature between 14-18°C.

Aging

The wine is bottled after a few months of resting in stainless steel to preserve its freshness.

Total Alcohol Content

13 %

Longevity

If stored correctly at a constant temperature of 8-12°C, horizontally, and away from light, the wine will preserve perfectly for 3 years.

Color

Pale pink.

Aroma

Delicate with hints of flowers and white fruits.

Taste

Fresh and elegant, with good structure and a floral finish. Soft on the palate.

Serving Temperature

Best served between 12-14°C.

Food Pairing

Ideal both as an aperitif and in combination with fish or white meat dishes.

Bottle Size

0,750 L

www.anticheterrevenete.it



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
AND FORESTS

