

# TREMENTI

ITALIANE

Vino Rosato  
ITALIANO



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## ITALIANE

### Vino Rosato

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#### GRAPES

50% Corvina, 50% Negroamaro

#### VINEYARD AREA

The Corvina vineyards lie in the Bardolino area of Veneto, near Lake Garda, in Northern Italy. The Negroamaro vineyards are situated in the Salento area of Puglia, in Southern Italy.

Both the Corvina and the Negroamaro are trained using the Guyot system.

#### HARVEST

For both grape varieties we harvest the grapes approximately 15 days before full maturation, in order to retain a higher acidity, thus the Negroamaro grapes are picked in the middle of August and the Corvina grapes, being from a more northern climate, ripen later and are picked in early September.

#### VINIFICATION

The two grape varieties are vinified separately using the same technique. The grapes are de-stemmed and delicately crushed, chilled to 10°C and left to macerate on their skins for approximately 8 hours, giving the must a pink hue. The must is then run off its skins, placed in stainless steel fermentation tanks and then left to rest for 36 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 14-16°C and lasts approximately 10 days. The wine is left on its lees in stainless steel tanks for approximately four weeks in order to maximise extraction of complex aromas.

The two grape varieties are blended together around February.

#### ALCOHOL

11,5 %

#### WEINMAKER'S NOTES

An extremely fresh, crisp, elegant wine. The colour is a deep pink, with coral hints. Bright notes of cherry, strawberry and raspberry rise from the glass. In the mouth the wine is rich and zesty, with refreshing notes of red fruit and with an extremely pleasant and well-balanced acidity. It is perfectly paired with seafood, soft cheeses or, even better, just on its own as an aperitif.