



PRODUCTION AREA

Moraine hills of Lake Garda located in the municipality of Lazise.



SOIL

Gravelly moraine soils, close to Lake Garda.



ALCOHOL CONTENT

12,5 % vol



GRAPE VARIETIES

Corvina, Merlot.



HARVEST

Manual harvesting in the second ten days of September.



VINEYARDS

Double guyot vine training system.



AGEING

Steel.



BOTTLE CAPACITY

750 ml



SERVING TEMPERATURE

10-12°C

Vinification

The grapes are destemmed and macerated at a low temperature in contact with the skins for an overnight period. Once the desired colour has been reached, the must is pressed and fermented at a controlled temperature of 16°C.

Description

The wine has a medium-intensity rosé colour. It is fragrant and fruity with hints of fresh flowers and is rich in characteristic salinity.

Pairings

This wine is the perfect aperitif, and its delicate flavour is the perfect accompaniment to a variety of dishes, from vegetable dips and fish carpaccio to light pasta dishes and sushi. We highly recommend pairing it with a mixed grill of fish.