

# Melsinea

GARDA DOC ROSATO BRUT

Legend has it that the beautiful island of Trimelone, located on Lake Garda in the municipality of Brenzone, came to be from the embrace between the nymph Melsinea and the giant Baldo.



## PRODUCTION AREA

Moraine Hills of Lake Garda in the Municipality of Lazise.



## SOIL

Morainic clay and fine gravel matrix.



## ALCOHOL CONTENT

12 % vol



## GRAPE VARIETIES

Corvina.



## HARVEST

Grapes harvested by hand in the second ten days of September.



## VINEYARDS

Double guyot vine training system.



## AGEING

In bottle 3 months.



## BOTTLE CAPACITY

750 ml



## SERVING TEMPERATURE

8-10°C

## Vinification

Soft pressing of the grapes, cryomaceration and fermentation in contact with indigenous yeasts in an autoclave using the Charmat method for 60 days at controlled temperature.

## Description

Brilliant rosé colour, with a fine and elegant effervescence. Pleasant and persistent nose of cherries, raspberries and tropical fruits. The wine is harmonious and enveloping on the palate, with a soft finish and fine length.

## Pairings

This is a truly versatile sparkling wine. Whether it is to be enjoyed at the commencement of a meal or as a celebratory toast at its conclusion, this wine is the perfect accompaniment. Its versatility extends to pairing with fish and shellfish dishes, as well as dry cakes.