

# COLLEVENTO Q21



## Rosato

IGT Trevenezie



### GRAPE VARIETY

Merlot



### SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region



### VINIFICATION

After crushing the must remain on the skins as long as the desired rosé color is released. Soft pressing and fermentation in stainless steel tanks with selected yeasts. Blending and bottle ageing.



### ALCOHOL \*

12.00 % vol  
\* indicative values



### TASTING NOTES

Friendly wine exhibiting delicate and clean aromas with red fruit notes. Fresh and smooth on the palate. Flavors are well-balanced by a gentle acidity.



### SERVING TEMPERATURE

10° – 12° C



### BOTTLE SIZE

0.75 - 1.5 L