

Colle Dei Venti Rosato – Merlot



VARIETY: Merlot



COLOR: Rosé



PRODUCTION AREA: Ortona and Pollutri. Abruzzo



VINEYARDS: To obtain the best in terms of flavor and aroma, after a careful selection, we decided to use Merlot grapes that grow at the foot of the Maiella mountain massif, which with its almost 3,000 meters above sea level, characterizes the aromatic structure and elegance of this excellent wine.



VINIFICATION: Hand picking in night time (calalenta). Immediately after harvesting, pressing and cooling are carried out in a few seconds down to -1 °C in an inert atmosphere. The free run must is fermented at 10°C in stainless steel tank for 20 days. After a light and quick aging on lees of 30 days in stainless steel the wine is gently fined, filtered and straightforward bottled.



SENSORY FEATURES: This "Provence style" rosé has a very pale pink blush colour. Fresh and flinty aromas of strawberry, fresh-cut watermelon and rose petals on the nose with mineral notes on the palate. The wine has a refreshing acidity that's in harmony with the fruit and well-rounded with good length. Its long and intense finish is the signature of a rosé with incomparable elegance.



BEST SERVED WITH: Fantastic as aperitif, matches very well also with raw fish, delicate vegetarian dishes, fresh cheeses, Japanese cuisine.



WINEMAKERS: Rino Santeusanio and Francesco De Santis



SERVING TEMPERATURE: 10-12°C