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ROSATO - LA VIGNA DI RIVA - CA' VESCOVADO

The cultivation of vines has its roots in ancient times, as seen in the discovery of grape seeds preserved in wineskins during excavations at a Roman villa near Marina di Lugugnana.

Territory:

The vineyards are ideally located between the sea and the mountains, allowing them to benefit from a mild climate and refreshing sea breezes. These favourable conditions promote healthy vine growth, ultimately enhancing the quality of wines. The land is flat and of alluvial origin, with soil rich in mineral salts, including calcium and magnesium carbonate. These minerals add a distinct salinity and minerality to the grapes, which is reflected in the wines.

A Sylvoz training system is used, with a density of 3,000 plants per hectare and a yield of 130 quintals per hectare.

Winemaking:

The grapes are harvested manually, destemmed, and soft-pressed. Cryomaceration occurs 24 hours at 5°C to extract the primary aromas from the skins. The must is then fermented at a temperature of 14-16°C using selected yeasts for 8 to 14 days. After fermentation, it is aged in stainless steel for 6 months.

Tasting Notes:

The flavour offers a refreshing dryness, perfectly complemented by balanced acidity and a subtle mineral finish. The aroma captivates with its intensity, showcasing delicate floral notes of rose intertwined with vibrant hints of pink grapefruit, creating an enticing and memorable experience.



True Terroir Ltd.

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Style Light and Fruity Rosè

Producer Ca' Vescovado

Category Red

Country Italy

Region Veneto

Appellation Delle Venezie Doc

Grape Variety Pinot Grigio / Pinot Gris

Vintage 2023

Barrel No Barrel

Alcohol Content 12%

Organic & Biodynamic No

Food & Wine Matching

Bottle Format 750 ml

Aperitif, Beef, Cheese, Creamy Cheese, Crudites, Fresh Cheese,

Light Starters, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto,

Salads, Seafood, Veal, Vegetable Dishes, White Meats, Oysters,

Raw Seafood