


**ROSATO DOC DELLE VENEZIE - LA VIGNA DI RIVA - CA' VESCOVADO**

**Vinification**: 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 Note**: 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.

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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** | 2024 |
| **Barrel** | No Barrel |
| **Alcohol Content** | 12% |
| **Organic & Biodynamic** | No |
| **Bottle Format** | 750 ml |
| **Food & Wine Matching** | 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 |

**True Terroir Ltd.**
Unit 7C -West Road London N17 0QT