

ROSES ROSES

ROSATO ALTO MINCIO IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 5 ha

Soil composition: mixed texture

Training method: spurred cordon

Elevation: 246 ft a.s.l.

Vines/ha: 4,000-4,500 vines/ha

Exposure: South/South-East

Vines age: 20-40 years

Harvest time: last ten days of September, beginning of October

First vintage: 2000

Production: 52,000 bottles



WINEMAKING & AGING

Varietal composition: Corvina Veronese, Lagrein, Rondinella
Fermentation

Container: stainless steel tanks

Aging

Container: stainless steel tanks

Length: 5 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 12%

Residual sugar: 3.8 g/l

Acidity: 6.1 g/l

Dry extract: 24 g/l



FOOD PAIRINGS

Lake and sea fish pair perfectly with white meats, light pasta, and rice dishes. Also excellent as an aperitif.



TASTING NOTE

A light, onion-skin pink color.

The pervasive nose offers fruity overtones of white peach and pleasant mineral notes.

It is a wine with remarkable finesse, balance, and character, supported by bright acidity.

PRODUCER PROFILE

Estate owned by: Francesco & Michele Montresor

Winemaker: Domenico Mazzotta & Lodovico Montresor

Total land under vine: 95 ha

Winery production: 1,000,000 bts

Region: Veneto (Italy)



OTTELLA

