

GEMMA

ROSATO TRENINO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 35 ha
Green Status: vegan
Soil composition: sedimentary origin, marl, loose soils
Training method: pergola trentina
Elevation: 656-1,312 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South-East/South-West
Harvest time: first half of October
First vintage: 2020
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Lagrein
Fermentation
Container: stainless steel tanks
Maceration
Technique: soft pressing
Length: 3 hours
Aging
Container: stainless steel
Length: 6 months



TECHNICAL DATA

Alcohol: 12.5%
Acidity: 6.5 g/l



FOOD PAIRINGS

Perfect as an aperitif, with grilled fish or white meat, or with vegetables and risotto.



TASTING NOTE

Pink melon color with hints of crushed stones, forest herbs, and pear. Elegant, soft texture, nice acidity, and zesty mineral notes that leave the palate fresh.

PRODUCER PROFILE

Estate owned by: Marchesi Guerrieri Gonzaga
Winemaker: Carlo Ferrini
Total land under vine: 35 ha
Winery production: 250,000 bts
Region: Trentino (Italy)

