

# OTTELLA

## ROSES ROSES

Roses Roses from Ottella is an enveloping, fruity, pleasantly minerally, fresh and balanced rosé. Also excellent alternative to sparkling wines for a surprising aperitif.

### TASTING NOTE



A light onion-skin pink colour. The pervasive nose offers up fruity overtones of white peach and good mineral sensations. It is a wine with remarkable finesse, balance and character, supported by fresh acidity.



OTTELLA



### FOOD PAIRINGS

Lake and sea fish, it is perfect with white meat, light pasta and rice dishes. Also excellent as an aperitif.



### VINEYARD & PRODUCTION INFO

Vineyard location: Alto Mincio  
Vineyard size: 5 Ha  
Green status: conventional  
Soil composition: mixed texture  
Training method: spurred cordon  
Elevation: 75 m asl  
Vines/hectare: 4.000-4.500  
Exposure: South, Southeast  
Vine age: 20-40 y  
Harvest time: last ten days of September - beginning of October  
First vintage: 2000  
Production: 52.000



### WINEMAKING & AGING

Varietal composition: Corvina Veronese, Lagrein, Rondinella  
Fermentation container: stainless steel tanks  
Type of aging container: stainless steel tanks  
Length of aging: 5 months  
Length of bottle aging: 1 months



### TECHNICAL DATA

Alcohol: 12%  
Residual sugar: 3,8 g/L  
Acidity: 6,1 g/L  
Dry extract: 24 g/L



### PRODUCER PROFILE

Estate owned by: Francesco and Michele Montesor  
Winemaker: Domenico Mazzotta and Lodovico Montesor  
Total acreage of wine: 95 Ha  
Winery production: 1.000.000 bottles  
Region: Veneto



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