



COLLEZIONE MAIOLICA



ROSATO - VENETO I.G.T.

Our Maiolica-line celebrates the essence of the Venetian art of winemaking: a fresh, crispy, easy-sipping glass of our best local tradition. Both wine and art are deeply rooted in our region. We chose the majolica - a decorated plate typical of the Venetian artistic handcraft - to celebrate the profound connection between winemaking and the artistic craftsmanship: the meticulous painting of the Majolica reminds of the gentle attentions towards the vines of the farmer. Like any artist, we - the Cavazza Family - are steadily setting higher standards in our job; year after year, harvest after harvest, we strive to produce the best artwork. And we are proud to offer you our piece of art: your daily glass of Venetian wine.

TECHNICAL INFORMATION

AREA OF ORIGIN At the foot of Colli Berici Hills, in the province of Vicenza, Veneto Region.

SOIL TYPE Iron rich clay and limestone

VARIETAL Merlot

TRAINING SYSTEM Guyot

HARVEST PERIOD Second half of September

WINE MAKING On skins for about 48 hours

Soft-crushing of the grapes at low temperatures.
Fermenting in stainless steel tanks at a thermostatically controlled temperature of 22-24° max/71.6-75.2 F

ANALYTICAL CHARACTERISTICS

ALCOHOL 12,0% Vol.

RESIDUAL SUGAR 5,00 g/l

TOTAL ACIDITY 5,60 g/l

ORGANOLEPTIC PROPERTIES

COLOR Deep salmon pink

BOUQUET Aromas of small red fruits such as raspberries

TASTE Fresh, sapid, with a tangy acidity that gives it a juicy finish.

SERVING TEMP. 8-10° C/46.4-50° F

SERVING SUGG. Excellent served on its own or as an aperitif. Perfect with rice or pasta dishes featuring freshwater fish or seafood. Recommended with vegetable soups or creams and also with pea or asparagus risottos.

CLOSURE Screw-cap

PERFECT FOR Your daily aperitif toast