

ROSATO

ROSÉ


Pilandro®

The careful selection of only the best red grapes, a brief maceration on the skins and soft crushing give this wine its pale rosé color and its notes of peach and sour wild strawberry.

Serve at 6-8°C (42,8-46°F)

Pair with appetizers
or traditional fish and seafood dishes



Available formats



0,75 L



DESCRIPTION

VARIETY:
Turbiana, Barbera

VINEYARD:
Situated at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky terrain rich in clay in the southern part of Lake Garda near Desenzano.

HARVEST:
Mechanical harvest, delicate in full respect of the integrity of the grapes with rapid delivery in the basement.
Mid to late September

VINIFICATION:
Stripping and maceration on the skins for 6 hours. Devatting and soft pressing, steel-tank fermentation at a controlled temperature of 16°C (60,8°F).

BOTTLING:
Late February / early March

VINTAGE: 2022

ABV: 13%

PILANDRO WINE SHOP

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