

# Rosé Dolce

## BACKGROUND

Roscato is an irresistible range of high-quality wines from northern Italy that seamlessly combine a long-held grape growing tradition with the flair of modern winemaking techniques. With a low alcohol of 8% and just a touch of sparkle to flawlessly balance the sweetness, Roscato Rosé Dolce makes a wonderful aperitif is the ideal complement for a variety of cuisines.

## TERROIR & VINTAGE NOTES

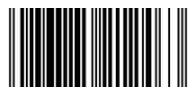
Northern Italy has it all: plenty of altitude, sunshine, and diurnal temperatures that make it one of the greatest winemaking regions and home to fantastic wines.

## WINEMAKING & AGING

Each variety is harvested and vinified separately, allowing the grapes to reach perfect ripeness. Following de-stemming, the must is macerated with the skins allowing it to retain maximum fragrance. The must is kept at a low temperature until fermentation, at which point the varieties are blended together. When the wine has reached an alcohol content of 8%, fermentation is interrupted by lowering temperature to approximately 32°F leaving a high level of natural residual sugar.

## TASTING NOTES

A creamy white foam with persistent, tiny bubbles. Bright rose color with ruby red reflections. Delicate aromas of red berries and cotton candy. Lusciously sweet, with a primary red fruit flavor. Refreshing, with a lingering finish.



750ML



## ORIGIN

Trevenezie IGT, Northern Italy, Italy

## GRAPE VARIETIES

Made from a blend of native and international grape varieties.

## SIZES

750ml, 250ml

## TECHNICAL DETAILS

ABV: 7%, TA: 6, Ph: 90, Closure:  
Screw Cap

## WINEMAKER

Fabrizio Marinconz

