

Smooth

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. Roscato Smooth is the newest addition to the Roscato range, offering a light, soft, and silky wine with a well-balanced taste and velvety tannins. Nothing about Roscato Smooth is ordinary, including its unique label design reflecting the quality of wine inside.

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

The wine is fermented in contact with the grape skins at a temperature of not more than 79°F, in order to preserve its fruity aroma. The wine is then aged in stainless steel tanks and in medium-sized casks for about 12 months, after which the wines are blended and allowed to age for a further 2/3 months in stainless steel tanks before bottling.

TASTING NOTES

Deep ruby red. Bright and lively, with marked overtones of bright red fruit flavors like raspberry and cherry combined with hints of vanilla. The blend of different grape varieties gives this wine an interesting variety of fragrances and flavors. Soft and well-balanced, with hints of cherries and a marked, velvety tannic taste.





ORIGIN

Northern Italy, Italy

GRAPE VARIETIES

Teroldego and Merlot

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, TA: 5.2, RS: 15, Closure: Screw Cap

WINEMAKER

Fabrizio Marinconz





