



ACCORDI Rosè

Veneto

Indicazione Geografica Tipica

Production area:	Giavera del Montello in region of Veneto - Italy
Varietals:	Merlot - Raboso Piave
Training system:	Guyot
Plants density:	2,90 x 0,80 - 4200 stocks/Ha
Soil:	Medium clay leaning to the argillaceous variety
Production:	13000 Kg/Ha
Harvest time:	September - October
Vinification:	This wine is vinified as white, leaving the skins in touch with musts which ferment at a temperature between 18-20°C. after a natural sedimentation. Kept in steel tanks before bottling
Colour:	Rosy of normal intensity
Bouquet:	Fresh with fruity aromas and a hint of red and black fruits such as blackberry and red currant
Taste:	This wine has a velvet palate, lightly spicy, well-balanced and of gentle body, with a fresh round fruity flavours
Serving suggestions:	Excellent accompaniment to tasteful dishes. Superb with pasta dressed with delicate sauces, seafood or light salami. It can also be considered an entertainment wine served with any light party snack
Best served at:	8° - 10°C.
Alcohol:	12% vol.
Sugar:	10 g./lt.
Total Acidity:	5,7 g./lt.

