

GRANDE ALBERONE PRIMAVERA ROSE' 0.75L VINO ROSATO D'ITALIA

Wine

Type	Italian rosé wine
Growing region	Italy
Grape varieties	Negroamaro, Merlot and Refosco
Characteristics	Pale pink colour. On the nose, floral and tropical scents such as melon and pineapple. In the mouth, a fabulous intensity and an interesting finish can be appreciated.
Winemaking	The hand-picked grapes are destemmed, pressed and undergone a short maceration to extract the required amount of colour. Once the skin are separated from the juice, the fermentation takes place at a controlled temperature (16-18°C). Then, the wine is simply filtered and bottled.
Alcohol	13 %

Vineyard

Land	Medium textured-clay
Orientation and altitude	East – South-east, 150m a.s.l.
Planting system	Cordon and Guyot
Vineyard Plant Density	4500 grapevines/hectare

Recommend

Preservation	Keep in a cool and dry place.
Service temperature	10-12 °C
Glass	Tulipano
Aging Potential	16 - 18 months if store in right place
Best served with	Perfect as an aperitif, ideal with fish main courses, pasta, salads, shellfish and seafood. It is a good pairing to white meat and fried food and an excellent companion in outdoor dining in general.

We mean quality™



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Awards

Luca Maroni 2017

95 points (vintage 2016)

Luca Maroni 2018

95 points (vintage 2017)

Berliner Wine Trophy 2018

Best Producer (vintage 2017)