

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



DESCRIPTION

VARIETY:
Rossanella, Merlot, Barbera, Sangiovese, Negrara

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:
Select grapes harvested by hand.

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:
Mid-late February

VINTAGE: 2020

ABV: 13%

PILANDRO WINE SHOP

Località Pilandro, 1 (Uscita A4 Sirmione)
25015 Desenzano d/G (BS) Italy - T.: +39 030 991 0363
info@pilandro.it

www.pilandro.com

IL POZZETTO WINE SHOP

Via G. Oberdan, 3 . Frazione Pozzetto
60031 Castelpiano (AN) Italy . T.: +39 0731 814 584
ilpozzetto@pilandro.it