

TERRE DI PERSETO IGT ROSÉ «VERZIERE» - Year 2023



Cru: Canali (300 m. a.s.l.)

Soil exposure: South-West

Soil: limestone/Alberese type

Age of the vines: 10-20 years old

Vines per hectar: 4000-5000

Pruning/Growing system: «Cordone speronato»
(pruned-spur cordon-trained vines)

Harvest: by hand only

Grape varieties: 100% Syrah

Alcoholic content: 13%

Winemaking: Vinified in white with fermentation at a controlled temperature of 16-18 Celsius Degrees. The wine is bottled in the spring following the harvest that took place on September.

Tasting notes: With a limpid and clear color, it presents itself with shades of bright and intense pink. The taste is sapid, savory, persistent and consistent. In the mouth it enters soft, but with a marked freshness. Excellent IGT Rosé wine to be drunk as an aperitif as well as to accompany many dishes. It is considered ideal for Sushi dishes.

SUGGESTED FOOD PAIRINGS: Fresh, light blue or low-seasoned cheeses; baked vegetable dishes; raw, steamed or baked fish and shellfish; pasta with a white fish sauce or with a cheese sauce; ideal with oysters, but this wine will surprise you especially in combination with sushi.

Suggested serving temperature: 10-11 °C/50.00-51.80 °F