



AZ. AGRICOLA

le Carline®

## **ROSE' IGT VENETO ORIENTALE**

### **Grapes**

Merlot

### **Area**

Lison Pramaggiore

### **Fermentation**

- The grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled fermentation temperature

### **Maturing**

- Few months' exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats

### **Sensorial Feature**

A wine with a lovely pinkish colour made from Merlot grapes, with the must briefly left on its marc.

A delicate and fruity wine is made with a well-orchestrated flavour, slightly sweet and lively.

### **Gastronomic Matches**

These features make the wine ideal for fast snacks, light appetisers and delicate first courses.

### **Serving Temperature**

Best served at 8-10° C.

### **Bottle Size**

Bottle: 750 ml

Case: 6 bottles

### **Analysis**

Alcohol content: 12% vol.

Total acidity: 5,3 g/l

Volatile acidity: 0,26 g/l



AZ. AGR. LE CARLINE Piccinin Daniele, Via Carline, 24 , 30020 PRAMAGGIORE (VE)

☎0039.0421.799741 📠0039.0421.203525, [info@lecarline.com](mailto:info@lecarline.com), [www.lecarline.com](http://www.lecarline.com)