

# SUTTO

## ROSATO DI SUTTO

In ancient times, in the area of the river Piave, rosé wine was regularly consumed by farming families who worked in the summer estates of Venetian noblemen. Even at the time it was considered as an elegant wine to be drunk on Sunday.

Rosato di Sutto offers a high quality gustative experience, a beautiful blend of tradition and innovation.



**Colour** *Bright rose petal.*

**Nose** *It offers a fruity bouquet with defined hints of small red fruits, cherry and wild strawberry.*

**Taste** *It is fresh, flavourful, sapid and pleasant, with an inviting drinkability. It reveals an aromatic aftertaste.*

**Method of production** The harvesting in the morning early hours and the following soft pressing of the grapes of our Rosato give a peculiar and fascinating rose shade. The low temperature fermentation in stainless steel tanks on its native yeasts lasts at least 6 months.

**Alcohol** 12,5%.

**Harvest** It varies depending on the three grapes.

**Grape** Pinot Noir, Raboso and Merlot.

**Bottle size** 0,75 l.

**Food matching** It perfectly pairs with fish or crustacean risotto, cold cuts and sausages. It's worth tasting even with white meat and creamy cheese.

**How to serve** Serve at 8-10°C.

**How to list on wine menus** Rosato di Sutto IGT Trevenezie, Sutto.

