



Rosa dei Frati Riviera del Garda Classico Doc

The southern banks of the Benaco have long preserved the tradition of an outstanding, fresh and graceful wine like the Rosa dei Frati. A high level Rosé with a great capacity to surprise with its simple authority. Fresh, delicate yet sharp at the same time, it is capable of being the centrepiece of the table. To the nose, there are clear hints of hawthorn flowers, green apple, white almond and wild cherry. In the mouth, it is tasty, fresh, savoury and able to stimulate the palate thanks to its sharp acidity and hints of small red fruit. The ease of drinking encourages a carefree attitude by the second glass. Recommended with cured meats, fried vegetables, mushrooms, tomato and mozzarella salad, delicate pasta and spring risottos, light white meat and strongly flavoured fish.

Technical data

Vines used: Gropello, Marzemino, Sangiovese and Barbera

Soil composition: limestone, clay, limy and sandy

Cultivation system: Simple and double Guyot

Planting density: 2.30 x 0.70

Yield per hectare: 90 hundredweight

Vinification type: in steel with slight maceration on contact

Malolactic fermentation: not carried out

Refinement and development: in steel on the fine lees for 6 months, followed by 2 months in the bottle.

Alcohol content: 12.5%

Total acidity: 6.50 g/L

Volatile acidity: 0.28 g/L

pH: 3.15

Dry extract: 20.5 g/L