

Griné

Rosé wine obtained from the assembly of Pinot grigio, Pinot nero and Rebo, a stylistic and territorial expression of our winery. The grapes used are harvested manually under careful selection on the hilly and foothill areas surrounding Riva del Garda. Starting from excellent grapes we get a fresh, harmonious and delicate wine that expresses the authenticity of the Dolomite region.

Wine

Line: classic

Denomination: IGT Dolomiti Rosato

Variety: 50% Merlot, 30% Rebo, 20% Cabernet Franc

Yield: 60 hl / ha

Vinification

Manual harvest and selection of grapes, between the beginning and mid-September. The grapes are crushed and destemmed and remain in the press for a few hours to carry out a pre-fermentation maceration in order to extract a delicate color from the skins. The must that comes out naturally settles before the alcoholic fermentation begins at a controlled temperature in stainless steel tanks. It ages for 6-7 months on fine lees and ends with final assembly and bottling.

Production area

Area of origin: Garda Trentino

Altitude: 100 - 500 m.a.s.l.

Orientation: East - Southeast

Soil: gravel land with a high limestone content

Training system: Guyot

Wine features

Color: bright cherry pink

Bouquet: fruity notes that recall strawberry and peach surrounded by a bouquet of roses that gives harmony and character to the wine

Taste: fruity aroma that gives this wine elegance and liveliness. The organoleptic profile comes from a game of softness, juiciness and minerality.

Pairings

Griné is a rosé wine that can be paired with both fish and delicate meats. By varying the serving temperature, it is well combined with seafood salad or "Carne Salada" tartare, a typical dish of the Garda Trentino area.

