



DUE METÀ
ROSATO VERONA IGT
BIOLOGICO

Production area: Municipality of Negrar, località San Vito 45°30'48.36" N, 10°55'46.49" E

Place of production of grapes: Italy, Verona, Negrar

Soil composition: Clay and calcareous stones

Vineyards altitude: 200 m above sea level

Grapes: Corvina 25% and rondinella 25% fernanda 50%

Age of vines: 35 - 40 years

Training: Pergola veronese

Yield: 100 q.li ha

Vintage: Towards the end of August Fernanda is put in 6kg crates to dry until the first ten days of October. At the end of September Corvina and Rondinella are harvested.

Vinification: Red grapes are put in cement vats to make carbonic maceration without being pressed, white dried grapes are added to red grapes and, without any oxygen, fermentation takes place inside the grape. After about 10 days the grapes are gently pressed and fermentation ends at low temperatures, without skin.

Ageing: In cement vats for about 6 months.

Production: 2000 bottles

Wine Features: Bright soft red, it smells like exotic fruits, peach and raspberry, it has a good structure on the palate, crispy and with a medium finish.

Serving suggestion: Deal as an aperitif, pasta, rice, white meat, fresh cheese and grilled fish and seafood.

Serving temperature: 12 - 14 °C



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