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*DeSilva*

**ROSATO**  
**VIGNETI DELLE DOLOMITI**  
INDICAZIONE GEOGRAFICA TIPICA

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**Grape variety:** Cabernet, Merlot, Lagrein, Pinot Noir, Vernatsch

**Description:** A special rosé, or rather our Perrosè, made from the different red grape varieties which is produced with the so-called “Salasso” or juice extraction process. On the nose we have light scents of red currants and strawberries.

**Site:** Überetsch & Unterland

**Soil:** Loamy to sandy soil on gravel.

**Harvest:** End of September to end of October.

**Yield:** Average of 60 hl/ha

**Vinification:** De-stemming, short traditional maceration in stainless steel tank and then drawing off of the must in the phase of fermentation. This is then fermented at low temperatures in stainless steel without grape skins. Due to the low leaching of the skins, we obtain the typical brick colour. Our Perrosè is matured in the style of a white wine and develops in stainless steel and partly in wooden barrels without BSA..

**Shelf life:** 3 - 5 years

**Serving temperature:** 12°C

**Food recommendation:** Fish and meat-based starters. It is an ideal companion in the summer time, especially interesting as an aperitif.

**VINTAGE 2022**

**ALCOHOL:** 12,5 % vol.

**TOTAL ACIDITY:** 5,7 g/l

**PH VALUE:** 3,2

**MALOLACTIC FERMENTATION:** 0%