

## Perrosé

**Vine varieties:** Cabernet, Merlot, Lagrein, Pinot Noir, Schiava

**Description:** A special rosé which we have selected with the so-called "Salasso"-Process (juice extraction) of the best red grapes. Therefore we get more power in aroma and taste. In the nose we have notes of red currants and strawberries. The fresh taste is predominant, but at the same time it also has an on-going harmonious taste.

**Position:** Oltreadige, Bassa Atesina

**Land:** Loamy to sandy soil

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

**Yield:** Approx. 60 hl/ha.

**Development:** Mechanical removal from the stems, short traditional mash fermentation in stainless steel tanks and then extraction of the must in the early phase of fermentation. Fermentation is then continued in stainless steel tanks without the grape skins. As a result of the short diffusion of the skins, the typical rosé colour is obtained. Further, this rosé is made in the same way as white wine and therefore biological acid degradation is not required.

**Shelf life:** 2 - 4 years

**Serving temperature:** 12°C

**Food recommendation:** This rosé is suitable for delightful fish and meat appetizers and is mainly a good companion for the summertime. It is particularly interesting as an aperitif.

# DE SILVA *Terroir*

The family name De Silva comes from our ancestors and stands for the selection of the best grape qualities and care for the soil of the old, deep-rooted vineyards. Origin and character from our vineyards make the difference.

