



Name:	Rosa di Rosanna – Pinot Nero
Denomination:	I.G.P. Pinot Nero Vigneti delle Dolomiti
Wine:	Pinot Nero 100%
Type of cultivation:	Intensive rows with à la Guyot pruning (n. 9730 plants/hectare)
Production:	65 hl per hectare
Place of Production:	Fruit of an extraordinary grape, Pino Nero Longariva has found its ideal soil and setting in the Collina Zinzèle Vineyard on the Mount Baldo slopes. – Sano, Municipality of Mori -
Vinification:	Light pressing of the skins of perfectly healthy Pinot Noir grapes. Then fermentation at controlled temperature and slow fermentation (no skins) for a week and a half. Racking follows.
Characteristics:	
Colour:	copper, slightly pink
Smell:	intensely fruity and floral with hints of berries and wild roses
Taste:	Fresh and lively in taste. Pleasantly characteristic and mineral
Ageing:	3-4 years.
Serving Temperature:	10° - 12°
Best with:	Appetizers, fish dishes, shellfish, seafood and also with cured meats, delicate first courses, carpaccio, white meat and tartare