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Mezza di Mezzacorona

# Extra Dry Rosé

VIGNETI DELLE DOLOMITI IGT



## Production area

A selection of white and red grapes found in the valleys in the foothills of the Dolomites.

**Grapes** Chardonnay, Pinot Bianco, Pinot Nero

## Vinification

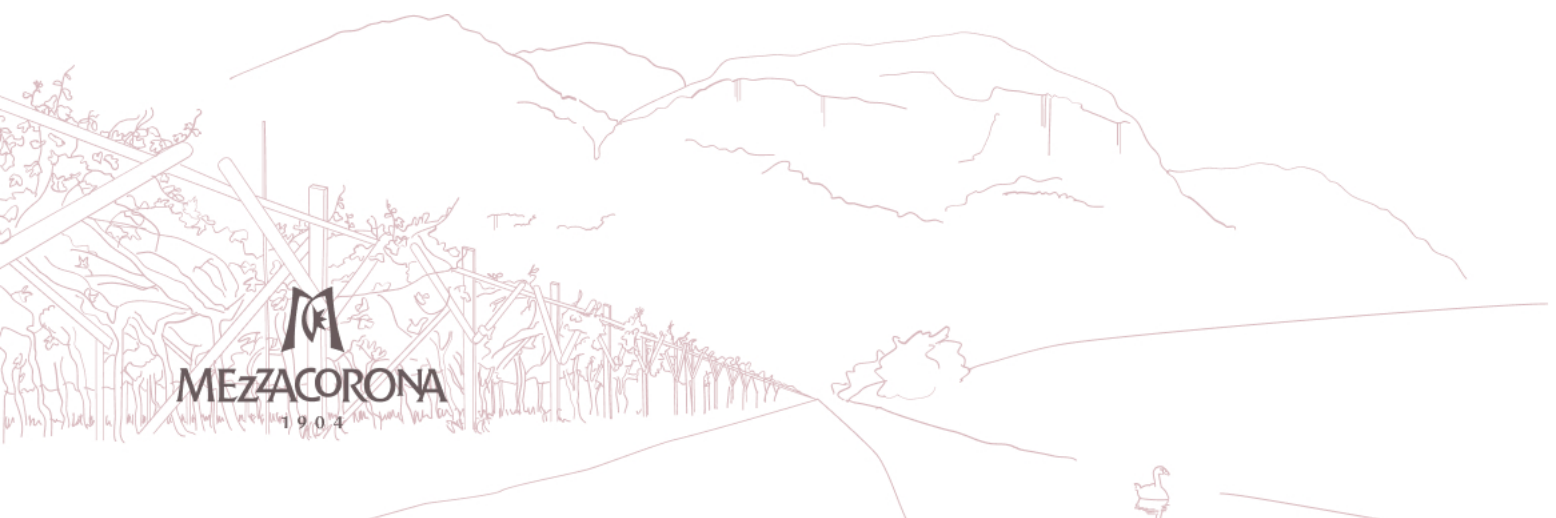
The grapes are harvested and selected by hand at the beginning of September. Each varietal is processed separately. After a soft pressing and clarification at low temperatures, the must is fermented at a low temperature then left on the lees for some months to enrich the structure. After this period, the varietals are blended to obtain a cuvee that is balanced in aroma, flavour, profile and colour. Secondary fermentation commences and is stopped by our expert winemakers when the residual sugar reaches a desired value. Temperature is then lowered to better preserve the overall balance of flavour and strong aromas. The wine remains on the lees for several months and is then stabilized and bottled.

## Alcohol content

12%

## Serving temperature

10-12°C



  
**MEZZACORONA**  
1904