

Mezza di Mezzacorona

Extra Dry Rosé

VIGNETI DELLE DOLOMITI IGT

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



Production area

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

Grapes Chardonnay, Pinot Bianco and Pinot Nero

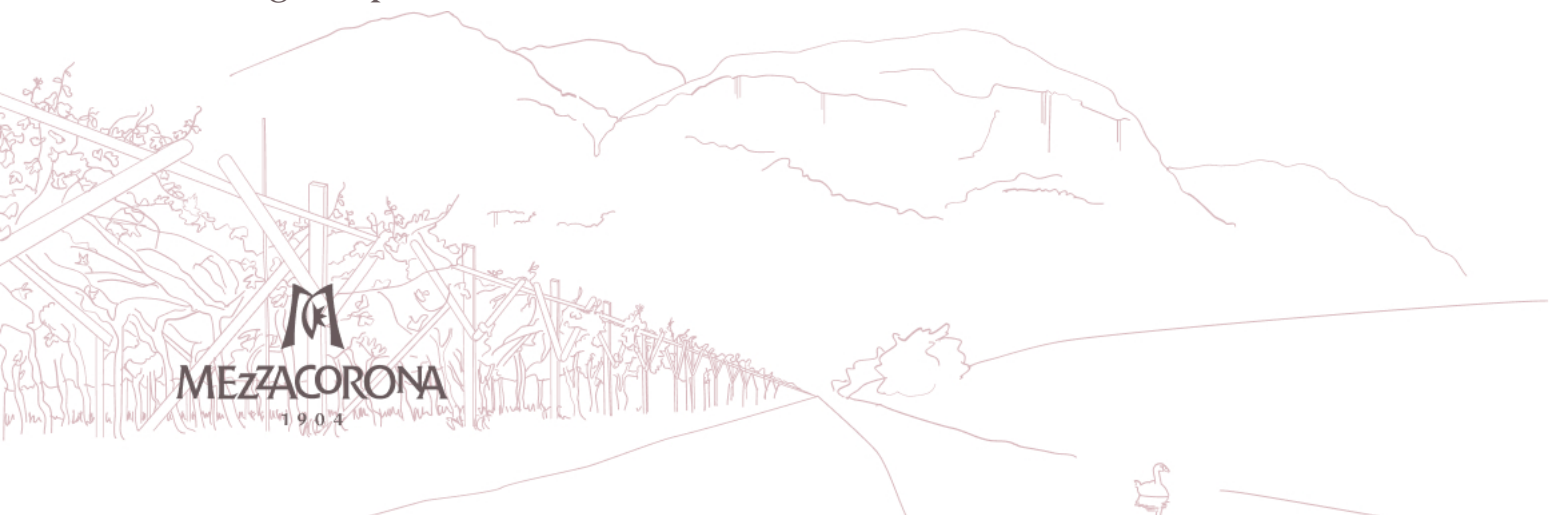
Vinification

The grapes are harvested and selected by hand at the beginning of September. The color remains delicate which allows the final wine to have a soft rosy hue which is lively and brilliant over time. 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. After this period, the varietals are blended to obtain a cuvée that is balanced in aroma, flavor, profile and color. 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 flavor and strong aromas.

Alcohol content

12%

Serving temperature



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50-54°F



M
MEZZACORONA
1904