Zonin Rosé

DOC







APPELLATION N/A



AREA



GRAPES 100% Nerello

Mascalese



ALCOHOL LEVEL



SERVING TEMP.



BOTTLE SIZE

187 ml



41°F - 45°F

750 ml

TOP WINE AWARDS

SF Int'l Wine Competition Silver Medal

VINIFICATION AND MATURATION

The must is obtained by gently pressing a blend of premium Italian grapes. The grapes are stored at precisely 64.4°F and without skins. As a result of a lack of skins, the wine produced is delicate strawberry blonde in color. It is then transferred into pressurized stainless steel tanks, where the secondary fermentation takes place. During this stage the wine develops its signature bubbles, following the traditional Charmat method.

COLOR

Luminous, blush-color with a seductively delicate perlage.

BOUQUET

Pleasant, intense, and fruity; evokes memories of wisteria flowers and Renetta apples.

PALATE

Well blended and delightfully pleasing; soft and smooth on the palate with floral notes and a hint of almond.

FOOD COMBINATIONS

Excellent as an aperitif and an ideal accompaniment to hors d'oeuvres, risotto, fried zucchini flowers, and grilled fish.

LABELS BY ZONIN

| ZONIN | ZONIN | ZONIN | ZONIN |
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| I CLASSICI | JEWELS | SPARKLING | PROSECCO |
| Chianti DOCG Valpolicella Classico DOC Pinot Grigio DOC Soave Classico DOC | Ripasso Valpolicella Superiore DOC Amarone della Valpolicella DOC Berengario IGT | Rosé Baccorosa Asti | Prosecco DOC |



PRODUCER

Produced and estate-bottled by:

Zonin

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