



## Pinot Grigio Rosé Venezia

### Single Vineyard "Mater Anna"

Indicazione Geografica Tipica



This is a single vineyard's selection of the best Pinot Grigio grape from our family's vineyard Materanetta, located in the north east area of Verona.

Its **name** originates from the abbess "Mater Anna" (Mother Anna), founder of the Convent located within the Villa Mattarana, which gives its name to the vineyard.

#### SOIL

clay and limestone

#### GRAPES

Pinot Grigio.

#### WINEMAKING

After being selected and harvested the pink skinned grape releases the rosè colour during the maceration of the must in stainless steel tank for one night at 4-5 °C. Fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18 °C. The wine is then filtered and transferred in stainless steel tanks where it refines and enhances its floral and fruity bouquet.

#### STYLE

A fresh and elegant wine. Well-balanced, It stands out with its floral notes, which meld with hints of peach and apricot.

#### FOOD PAIRINGS

To be served chilled, with starters, delicate first course dishes, fish and white meat. To be served at 8-10 °C.

**SIZE** 0,75 l.

**ALCOHOL** 12,5% vol.

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