



## GRAN ROSÈ

**SPECIFIC NAME:** Gran Rosè

**TYPE:** Black grapes vinified by the rosé wine method

**GRAPES:** Corvina 100%

**HARVESTING:** Hand-picked into 15-kg crates

**PRESSING:** Delicate pressing of whole grapes - Crémant method

**TOTAL ACIDITY:** 7.00 gr/l

**RESIDUAL SUGARS:** 6.00 gr/l

**ALC./VOL.:** 13.0%

### STORAGE

Store the bottles at a maximum temperature of 18°C, and keep away from sources of light.

### DESCRIPTION

Special territorial wine, vinified by the rosé wine method using grapes from our vineyards in the municipality of Bardolino.

Hand-picking into 15-kg crates is required to ensure that the grape clusters remain intact so that they can be cooled in a refrigerated cell at 4°C for 36-48 hours before the whole grapes undergo the soft pressing process.

The juices extracted from the Crémant pressing method are separated according to their quality, which directly corresponds to the pressure exerted on the whole grape clusters: we only use the first juices - the free-run must - to make this wine.

A period of cold fermentation is followed by weekly batonnage on the fine lees for at least 3 months. After this aging process, the wine is bottled in dark glass to protect it from the light and preserve its colour over time. The shellac seal is applied by hand.

The wine becomes more intriguing over time and has a duration of over 3 years.

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### At the Table

The very intense aroma of this wine takes us back to the vineyard, as if we were smelling a ripe cluster of Corvina grapes. Its smoothness on the palate, lingering delicate finish and significant alcohol content make it a pleasant wine for many different tastes. Pairing well with many dishes, it is an excellent elegant wine for all occasions.

It is ideal paired with raw, cooked or boiled fish or meat, and with seasonal raw or cooked vegetables.

### CHILLING

Before drinking, chill the bottle for at least 30 minutes in an ice bucket filled with half water and half ice. Immerse the bottle ensuring that the level covers half the bottle or little more than half.

Remove it from the ice bucket 10-15 minutes before serving so that it is not too cold.

Never put the wine in the freezer, since the cold is excessive and the wine will be chilled too fast, thus damaging its aromatic compounds. In some cases, this may even cause crystallization of certain elements and their consequential precipitation in the bottle.

Cover the bottle in the ice bucket with a napkin; a thick one is best. It will be useful for drying the bottle when taking it out of the ice bucket to pour the wine.

### TEMPERATURE

The ideal serving temperature is 10-14°C, cool but not ice cold.

### SERVING

Serve at a temperature of 10-14°C.

Do not serve this wine too cold, since it would lose all its aromas.

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