



GAIALUNA

ROSÈ

IGT TREVENEZIE

PRODUCTION	Merlot 50%, Refosco d.p.r. 50%
YIELD	130.000 kg/He
TRAINING SYSTEM	Guyot
HARVEST	Manual
VINIFICATION	Vinification with soft pressing; fermentation at controlled temperature of 16°C to enhance the grape's characteristics.
AGING	3 months in steel.
ALCOHOL	12.5% vol.
COLOR	Ancient pale rosè.
BOUQUET	Delicate berry fruits notes, pomegranate, and wild rose.
TASTE	Fresh, harmonious, and elegant wine, with balanced acidity and soft finish.
COMBINATION	Intriguing as aperitif or in combination with fish and white meat dishes.
SERVICE	It can be served at temperature of 10-12°C
STORAGE / EVOLUTION	The peak of refinement is about one year; it keeps its quality for up 3 years.

