

Zaleo Rosè Veronese Igt



Made from the best grapes grown in the southeast region of Lake Garda, this is a youthful, lively wine. Its fragrance is always guaranteed by its screw cap.

Grape Varieties

Corvina, Rondinella, other varieties.

Vineyard (geographical position and characteristics)

The vineyards are all located to the west of Verona and are on average 15 to 30 years old. The sandy, partially gritty soil is morainic and alluvial with a notable presence of calcium.

Vinification

Using the rosé method of vinification, the stems are removed during crushing whilst the grape skins remain in contact with the must for just one night before being separated. The fermentation process is temperature-controlled at 22°C and lasts for 12 days. The wine is then decanted and left to mature for as long as necessary in stainless steel vats. After bottling, it rests for a short time before drinking.

Zaleo Rosè & Cuisine

This wine is often suggested as an aperitif but matches fish or white meat dishes well.

Serving temperature: 10-12 °C

Alcohol: 12% vol.

