



Monte Santoccio

Miss Rosè Vino Rosato

origin. Fumane –Valpolicella Classica

grape varieties. Corvina, Corvinone

training system. Pergola trentina

alcohol. 12,5% Vol.

harvest. Manual harvest, last week of September, beginning of October

wine making. Maceration of the entire grapes for 6 hours before pressing. Fermentation in steel tanks for 15 days

ageing. A few month in steel vats

colour. Pale pink colour

aromas and flavours. Elegant, delicate, mineral aromas with a hint of strawberry and flowers. Fresh and pleasant taste

food pairing. Starters, fish, seafood. Excellent if served chilled as an aperitif



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