



Sisters

VENETO ROSATO IGT

Still rosé wine



Organically Certified Wine

GRAPE	100% Merlot
IN THE VINEYARD	
VINEYARD	2,5 ha, 120m AMSL, North/South exposure, planted in 2003
SOIL	alluvial and clay, medium-textured and relatively loose soil
TRAINING SYSTEM	spurred cordon with 8-10 buds
PLANTING DENSITY	4.400 vines/ha
YIELD	85 q/ha
HARVEST	second week of September, hand harvest and sorting
IN THE CELLAR	
WINE MAKING	60-hour grape skin maceration, cold pressing, alcoholic fermentation at a controlled temperature of 12°C for 2 months
AGING	5 months on fine lees, natural wine cleaning and stability
N. OF BOTTLES	3.000
BOTTLE	burgundian, 750 ml

A wine that represents the Company's femininity to which it is tied. Its balance reminds the stability and the cooperative spirit of women. Very loved by Bianchi Michiel sisters and suitable for every moment of conviviality.

SENSORY ANALYSIS

Sight pink onion skin

Smell white flowers, peach flowers, cherry

Odor and taste tasty, bright acidity, quite persistent

Serving temperature 10°C

FOOD PAIRING

Well-matched at aperitif time with *prosciutto cotto* or smoked salmon finger food, and medium-aged cheese.

A traditional recipe that we recommend

An appetizer with *Asiago Fresco DOP* cheese, slices of grilled yellow *polenta* and *Soprèssa Vicentina DOP* (local salami).



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