



## NINE IN THE MORNING

Rosé Trevenezie IGT

### VINIFICATION

Soft pressing with light maceration on the skins. The must is chilled and transferred to a steel tank, where it remains for the time necessary for the solid parts to decant. This is followed by a slow alcoholic fermentation at low temperatures. During fermentation, the condition of the yeasts is monitored daily, as is the evolution of the fermentation process. Before bottling, the wine matures on the fine lees in steel tanks.

### TASTING NOTES

The Corvina gives the wine floral aromas and great acidity. The Sauvignon, on the other hand, is characterised by fruity hints of pink grapefruit and lychee and herbaceous notes such as tomato leaf. The Carmenère lends structure to the wine, which will ensure its stability over time. It is a fresh and enveloping rosé, with an intense and complex bouquet and a long, harmonious finish.

### FOOD PAIRING

Served chilled, between 10 and 12°C, it is ideal as an aperitif and as an accompaniment to more delicate dishes.



---

**Geographic area**  
Lake Garda

---

**Alcohol by volume**  
12.5%

---

**Grapes/Blend**  
Corvinone  
Corvina  
Sauvignon  
Carmenère

---

**Harvesting period**  
Mid-September