

Y BY 11 MINUTES ROSÉ TREVENEZIE IGT

11 MINUTES

11 Minutes evokes the duration of skin contact. 11 minutes is how long the destemmed grapes are pressed: in this fraction of time, the most noble parts of the grapes and the slight pink hues that characterise this wine are obtained from the must. A very short maceration applied to the grapes grown on the shores of Lake Garda to obtain a subtle colour and very delicate organoleptic traits.

WINEMAKING

This rosé is made from a blend of two native grape varieties, Corvina and Trebbiano di Lugana, and an international variety, Carménère. All the grapes are vinified together using soft crushing. The contact time with the skins is very short, after which they are all pressed together. The must is cooled and transferred to a steel tank, where it remains for the time necessary for the solid particles to settle. After racking, alcoholic fermentation begins at a controlled temperature between 13° and 16° C. Ten per cent of the blend completes alcoholic fermentation and undergoes malolactic fermentation in new, medium-toasted French oak tonneaux. Of the remainder, 30% is aged for about six months in second-use, medium-toasted French oak barriques and tonneaux. The wine is then reassembled in steel and bottled.

TASTING NOTES

This rosé represents the more powerful and gastronomic expression of the 11 Minutes project. Y by 11 Minutes is a rosé of complexity and freshness, structure and elegance, fruity and rich on the palate, like two opposites that can live perfectly in harmony even though they are very different from one another. Corvina, which dominates the blend, offers typical hints of red fruit and significant acidity. Trebbiano offers delicate aromas of citrus fruits and white flowers, giving elegance and length on the mid palate. Finally, Carmenère gives the wine good structure and a distinctive backbone. Delicate notes of vanilla and toasted aromas are created by the alcoholic fermentation carried out in oak, offering a complex rosé wine that reveals notes typically recognised as evolutionary.



GRAPES/BLEND

Corvina 60%
Trebbiano 30%
Carmenère 10-15%



Awards

2022
Jancis Robinson - 16,5 points

ALCOHOL BY VOLUME

13 %

2021
Bibenda 2024 – 5 Grappoli
Wow! The Italian Wine Competition 2023 – Best Rosé, Gold Medal
Luca Maroni Annuario Migliori Vini Italiani 2024 – 94 punti

RESIDUAL SUGAR

5.5 g/l

PH

3.05

Falstaff Wine Guide Italy 2025 – 91 punti
Decanter – 91 points

TOTAL ACIDITY

5.55 g/l

Jancis Robinson – 17 points
Wine Enthusiast - 90 points



PASQUA Y BY 11 MINUTES

ICON

2020

Doctor Wine, Guida Essenziale ai vini d'Italia 2021 – 92
punti

Wow! The Italian Wine Competition 2021 – Medaglia
d'Oro

Concours Mondial de Bruxelles – Grand Gold Medal,
Best Rosé

Luca Maroni Annuario Migliori Vini Italiani 2021 – 93
punti