Ca' dei Frati

Rosa dei Frati
Riviera del Garda Classico Doc

REGION
Lombardy

VARIETY
Groppello, Marzemino, Sangiovese and Barbera

The southern banks of the Benaco have long preserved the tradition of an outstanding, fresh and graceful wine like the Rosa dei Frati. A high level Rosé with a great capacity to surprise with its simple authority.

Soil composition: limestone, clay, limy and sandy
Cultivation system: Simple and double Guyot
Vinification type: in steel with slight maceration contact
Malolactic fermentation: partial, around 80%
Refinement and development: in steel on the fine lees for 6 months, followed by 2 months in the bottle.

TASTING NOTES
To the nose, there are clear hints of hawthorn flowers, green apple, white almond and wild cherry. In the mouth, it is tasty, fresh, savoury and able to stimulate the palate thanks to its sharp acidity and hints of small red fruit.

FOOD PAIRINGS
Recommended with cured meats, fried vegetables, mushrooms, tomato and mozzarella salad, delicate pasta and spring risottos, light white meat and strongly flavoured fish.