

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.