

CANAJA  
VERONA ROSATO  
INDICAZIONE GEOGRAFICA TIPICA



GRAPE VARIETIES

Corvina, Corvinone, Rondinella

TASTING NOTES

Pale salmon pink color.

On the nose clear fruity notes and delicate flowers aromas.

On the palate it is elegant and soft with clear taste of violet and rose.

WINE MAKING

The harvest usually begins at the end of September. The grapes are hand-picked.

After being moved to the winery the grapes are destemmed and pressed.

Then follows a 12/15 hours of cold maceration and the skins remain in contact with the must in order to extract varietal aromas, flavours and colour.

The must, after a soft pressing is then fermented at a temperature of 15°-16° C.

The wine remains in stainless steel tanks, in contact with its fine lees, until it is bottled.

Serving temperature:  
10° - 12° C

Alcohol:  
13,00% vol.

Formats:

Bottle            0,75 lt

FOOD PAIRINGS

It pairs perfectly with pasta and pesto, pasta with vegetables, white meats and some types of fish such as tuna and grilled swordfish.

Excellent with Pizza.

