

Pinot Grigio Rosé, Amori

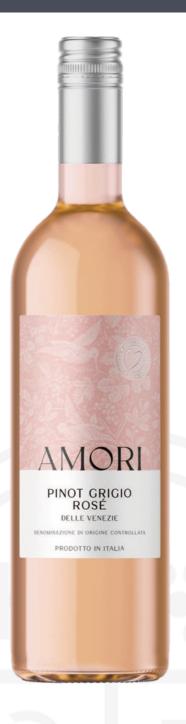
 Price
 £9.99

 Code
 AMOR010

A rosé wine from the Veneto region with fruity aromas and lingering raspberry flavours. In the glass it just delivers - a cracking elegant and seemingly simple rosé, but with a refined core of red summer fruits, hint of spice and a crisp steely, utterly refreshing finish.

Tasting Notes:

Silky and smooth on the palate and displaying a delicate pink colour. Its nose offers an elegant fruity bouquet, with crisp and lingering raspberry flavours.





FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	The grapes are destemmed and very gently pressed in a pneumatic press. In the meantime, the must remains in contact with the skins for about 6-12 hours, giving the wine a lovely pink colour. Fermentation then takes place in temperature controlled conditions in stainless steel tanks, for approximately 10 - 15 days, allowing the Pinot Grigio Blush to develop its typical fruity aromas.
ABV	11%
Size	75cl
Drinking Window	Drink Now
Country	Italy
Region	Veneto
Туре	Rosé Wine
Grapes	Pinot Grigio
Genres	Vegan, Vegetarian
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	The Wine People
Producer Overview	The Wine People is a new company established in 2009, the brainchild of an Italian, a Frenchman and a Dutchman. Stefano Girelli, Philippe Marx and Peter Kosten have combined their skill and experience to bring affordable good value wines from across Italy, with the help of renowned Italian winemaker Stefano Chioccioli who makes all the wins. All vineyards are situated on gentle hillside slopes in the Treviso province. Vines are Cordon trained and density is 4-5,000 plants per hectare.
Closure Type	Screw Cap
Food Matches	Great with white meants, prawns and crab, or on its own as an aperitif.