





HOUSE OF TOWNEND

Specification

Vinification A classic lighter style dry rosé, made with the summer in mind. Machine picked grapes, delivered to the winery within 2 hours of picking to minimise oxidation, the grapes are then chilled to stop any wild yeast action, before crushing and fermentation in steel tanks. Pinot Grigio's natural skin colour, a mottled orange/autumn pink leaches colour into the clear juice over a period of approx 12 hours, at which point the now pink juice is run into a clean tank and continues fermenting until finished. This takes about 4 weeks, with a further few months ageing in tank on fine lees, before bottled.

ABV 11%

Size 75cl

Drinking Window Drink now

Country Italy

Region Veneto

Type Rosé Wine

Grapes Pinot Grigio

Genres Vegan, Vegetarian

Vintage 2024

Style Dry

Body Elegant, crisp and delicate

Producer Pure/Ca'Tesore

Producer Overview Rather than following the standard route of sourcing from the widely known group of Italian 'bottlers', we have developed a wonderful source of supply from a family owned estate in the area of Caprino Veronese, situated in the foothills of the Italian Alps 10km east of Bardolino. There is a quid pro quo however – we get wonderful estate grown fruit with a hand in the style of wine we want producing, but we don't name the winemaker or the estate. That's a fair deal! The 140ha estate is located at the foothills of the Alps and in close proximity to Lake Garda, which creates a unique microclimate with great temperature exchange between day and night during the harvest time. The soils and vineyard elevation also play roles in shaping the flavors and aromas of the grapes grown here. **Read more online**

Closure Type Screw Cap

Food Matches Works very well with bruschetta with parma ham and fresh pesto.