



## HOUSE OF TOWNEND

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### Pure Pinot Grigio Rosé

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| <b>Price</b> | £8.99   |
| <b>Code</b>  | PURE055 |

Refreshing and delicate, with far more character and elegance than the normal 'mundane' PG rosé you see from the big factory suppliers. A bit of a revelation!!

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#### Tasting Notes:

A very delicate pale pink colour, on the nose there are notes of redcurrant and other summer fruits along with a citrus edge. The palate is crisp, delicate and refreshing with a subtle strawberry note coming through on the finish.

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| Specification     |  |
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| Vinification      | Harvesting takes place when the grapes are deemed ripe and some colour has been noted in the skins. After de-stemming the grapes are very gently soft pressed and cooled. Cold maceration is initiated for 6-8 hours to allow the extraction of the colour from the skins (the characteristic "coppery colour"). Fermentation is in steel tanks at a low temperature, with the wine being aged on fine lees for 3 months prior to bottling.  |
| ABV               | 11%  |
| Size              | 75cl   |
| Drinking Window   | Drink now  |
| Country           | Italy  |
| Region            | Veneto   |
| Area              | Treviso  |
| 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. <b>Read more online</b> |
| Closure Type      | Screw Cap  |
| Food Matches      | Perfectly paired with salad of hot smoked salmon, watercress and new potatoes.   |