HOUSE OF TOWNEND

Pure Pinot Grigio Rosé

Price	£8.99
Code	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!!

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	
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	2025
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	Perfectly paired with salad of hot smoked salmon, watercress and new potatoes.