

AMICALE

Amicale

Pinot Grigio delle Venezie Rosé DOC

Vinification

The grapes, cultivated between lower Trentino and Veneto, are hand-harvested in the early days of September. We use grape varieties grown in areas ranging from the valley floor to the hillsides, where the significant temperature variation between day and night allows for excellent ripening. The grapes undergo gentle pressing to extract a must, which remains in contact with the grape skins for about 8 hours to impart color and aroma to the liquid. This is followed by alcoholic fermentation with selected yeasts at a controlled temperature of approximately 16°-18°C. After fermentation, the wine is refined on its lees for about 2 months to enhance its body and roundness.

Description

A wine with a delicate pink hue and copper highlights, offering pleasant notes of red fruits such as cherry, blueberry, and raspberry. On the palate, its minerality, breadth, and balance are truly appreciable.

Food Pairings

Excellent with light appetizers, sushi, fish soup, white meat and codfish.

Kosher Certification

This wine is certified under the strict guidance of the Badatz and OU and kosher for Passover.



כשר לפסח
בהשגחת הברית
בית דין תל אביב
ע"פ חוק התקנות



Pinot Grigio



Triveneto



8-10 °C



Alcol: 12.5%
Zuccheri: 6 g/l

