

BRILLA!

# BRILLA! DELLE VENEZIE DOC PINOT GRIGIO ROSATO

DELLE VENEZIE • ITALY • EUROPE

## TECHNICAL DETAILS

### The Estate

The grapes come from Veneto, Friuli Venezia Giulia, and the province of Trento, three areas with a temperate climate as it is mitigated by the sea and the heat emanating from Lake Garda, and in winter, protected from the north winds by the Alps. The vineyards enjoy good exposure to the sun, and the breezes that caress the foliage of the vines ensure the healthiness of the grapes by protecting them from excessive humidity.

### Wine Making

The must is left on the skins for about 8 hours at a controlled temperature to give the wine its characteristic light pink colour. After gentle pressing, the must is left to settle for about 3 days, then it ferments at a controlled temperature of 14-17°C, in stainless steel tanks, to enhance its freshness and aromatic notes. The wine is then stored at 12°C on lees in stainless steel tanks until bottling.

### Food Suggestions

Ideal for aperitifs with snacks and finger food, it is suitable for enhancing any fish-based dish and pairs well with vegetable and white meat courses.

## TASTING NOTES

Elegant pink colour with minium highlights. On the nose, it presents floral notes like rose to then evolve into fruity notes of currant and wild floral strawberries. On the palate, it shows character thanks to the small tannic matrix that composes it, creating an unmistakable gustatory balance between the acid, mineral, and tactile parts. In the aftertaste you can appreciate the aromatic return with perfect nose-mouth correspondence. Wine with good persistence.

**Pinot Grigio grape blend.**

[Data Sheet](#)

SCAN >>

More About  
This Wine



## VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- ABV%: 12.5
- Class: Rose

[WWW.BRILLA.WINE/EN/](http://WWW.BRILLA.WINE/EN/)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

