



PIWI Wine Award
Gold medal



Dama D'Oro
Enoconegliano

A-MORS ROSÉ Cabernet Volos

Production area: our vineyards in province of Treviso (Veneto)

Ripening: between mid-august and late-august

Vine training technique: Spurred Cordon

Plants density: 4000 plants per hectare

Soil composition: loose, pebbly, calcareous

Vinification: after the harvest, the grapes are placed in stainless steel tanks for 12 – 36 days at a controlled temperature of 10 – 12°C in order to extract from the skins the greatest quantity of typical components of the aroma. After separating must and skins, the fermentation with selected yeasts follows at a temperature of 16 °C for circa 15 days. The wine is then set to refinement for some months in steel basins before sale.

Description: fruit of a vinification obtained only by fungus resistant grape varieties, therefore requiring less interventions and treatments. This Rosé is obtained from Cabernet Volos grapes, it has a soft pink colour, which heralds an intense fruity note dominated by little red fruits like strawberry, raspberry, currant and cherry; without making us forget that elegant floral note of rose, white flowers and a light Mediterranean spice. On the palate it is fresh, sapid and dry, reminding the fruity note of its aroma.

Alcoholic volume: 12.5 % vol.

Sugar: 5 gr. lt.

Acidity: 6 gr. lt.

Food pairings: excellent as aperitif, it is a great match with fish-based appetizers such as anchovies and oysters. Superb with cold cuts, battered vegetables, first courses of fish and carpaccio of all kinds. To be served at a temperature of 10-12 °C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoiding to store it long time in refrigerator.