

FIRA COLLECTION

FIRA ROSA

ROSATO VERONA IGT



GRAPES

Corvina, Pinot Noir.

AREA OF PRODUCTION

Vineyards located in the headlands of Marano, Valgatara and Negrar of Valpolicella.

VINIFICATION

The grapes are harvested slightly before full ripeness, and the must undergoes a few hours of cold maceration on the skins to gently extract colour and aromas.

Maturation takes place exclusively in stainless steel.

TASTING NOTES

Corvina and Pinot Noir fully express themselves in this deep, alluring rosé wine with delightful coral hues. Enveloping aromas of peony, orange blossom, and nectarine blend harmoniously with fresh notes of kumquat and lemon verbena. A fresh and elegant sip, with good salinity and great drinkability.

FOOD PAIRINGS

The welcoming character of Fira Rosa makes it a perfect companion for delicate flavours such as sushi, tempura, or a fresh vegetable crudité. It pairs enticingly with fish carpaccio, a spelt salad, or a herb risotto, as well as with a convivial pizza.

ALCOHOL DEGREE

12% vol