



TENUTE TOMASELLA

Emozioni in un sorso



CARMEN Rosè Trevenezie IGT

Grape variety	Merlot and Refosco grapes.
Yield	12.000 Kg/He.
Training system	Guyot
Harvest	manual with grape selection
Vinification	alcoholic fermentation in steel at low and controlled temperature, following a short maceration on skins in order to enhance aromatic and organoleptic characteristics.
Refinement	6 months in steel containers with yeasts, 3 months of refinement in bottle.
Alcohol content	13 % vol.
Colour	intense rosè with coral reflections.
Bouquet	fresh and enjoyable, with delicate red berries, cherries and raspberries notes, slightly flowered.
Taste	smooth, elegant with long finish, with a thin sapid vein.
Accompaniment	perfect as aperitif or combined with light starters, raw or delicately cooked fish and fresh cheese.
Service	better served fresh in glass goblets at the temperature of 12/15 °C.
Storage e Ageing	quality maintenance reaches up to about 2/3 years.

AWARDS

GUIDA GAMBERO ROSSO 2014 | Merlot - 1 BICCHIERE