

MONGARDA



COLLI TREVIGIANI
I.G.T.

ROSATO

*Integrity and character in liquid form.
A macerated Pinot Grigio with decisive features.
Another interpretation of our terroir full
of light and salinity..*

San Gallo vineyards

Esposizione Sud

Variety

Pinot Grigio 60 years old

Soil

Thin layer of clay on calcareous conglomerate
rock with iron and aluminum silicates

Harvest

Grapes harvested by hand and placed in
small boxes

Vinification

Spontaneous fermentation with the skins in vats
open fiberglass.
6-day maceration with manual punching down
One decanting after malolactic fermentation and
one in spring.
No filtration and no clarification.

Analytical data

Sugar residual	0 gr/l
Acidity	5,0 gr/l
SO2 tot	35 mg/l



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