



CA' DEL SETTE®

— GOURMET FOOD & BEVERAGE —

ROSÉ

Screw Cap - CA' DEL SETTE® LINE

So many stories behind the wine, so many legends, curiosities. There is a particular charm in one of the legends about rosé wine, the most accredited and truthful, which has as its main character a priest who lived on the shores of Garda Lake. In a very small country village, lived this priest who, found happiness in few things and lived on what his fellow countrymen gave him. Too lazy to cultivate in a decent way the small garden of the church, at first he was taken into custody by the villagers who gave him food and especially wine, which should never be missing because of the religious services. All, needless to say, completely free of charge. However, this situation did not last long. Especially the wine had a cost that his countrymen no longer wanted to bear.

And so, they left him alone to provide for his livelihood and that of the church. Was for the priest the time to stop mooching around? No way! He found an alternative, and not legitimate, way. And he took advantage of the harvest period. A different vintage compare to the one than we're used to today, of course. The grapes harvested were poured on vats which were placed in big wooden carts. After crushing the grapes, in the evening, the carts were placed in the main yard where the fermentation of the must began. And it was at this stage that our nice priest studied his plan. Hidden under a cart, he managed to pierce a vat and filled a container with wine that had remained not so much in contact with the skins and that had not completed fermentation. The wine that came out was not red, but not white either. The color was a middle ground, a rosé. Thanks to his stealthy action, the priest on Garda Lake created the rosé wine. HISTORY OR LEGEND? Who knows... it's still a story about wine culture that we couldn't forget.

TYPE: Rosé Wine Veneto I.G.T.

GRAPE VARIETY: Merlot, Cabernet Sauvignon.

AREA OF PRODUCTION: Province of Verona and Vicenza.

SOIL TYPE: Silty and sandy.

CHARACTERISTICS: Crystal clear, pale pink colour. Characterized by fruity notes such as raspberries, strawberries and morello cherries. There are also floral notes of roses and wild flowers. Fresh and pleasantly harmonious on the palate.

FOOD PAIRINGS: Excellent as an aperitif. It also goes perfectly with appetizers, pizza and first courses of fish and seafood.

SERVING TEMPERATURE: 10-12 °C

ALCOHOL CONTENT: 10,5% vol

CODICE EAN 13 bt. 0,75 L: BT 8050148520672 / **BOX x 6 BT** 8050148520689



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