

HERITAGE

It was 1904 when Giacomo Montresor drew the silhouette of a new bottle and called it "Mula".

In 1921 he started to satin the glass to protect the wine inside from the ocean's sun during the first exports to North America. The story of the Frosted Bottles had just begun

ROSÉ SATINATO – Vino Rosato



GRAPE VARIETIES

Red grapes

PRODUCTION AREA

Veneto

WINEMAKING

Racking of the free-run must after 12 hours of maceration, followed by fermentation at controlled temperature in steel tanks.

TASTING NOTES

Pale pink color. Fresh and delicate, the nose highlights aromas reminiscent of rose and small red fruits. Tasty and balanced on the palate, with good structure, characterized by a vivid acidity for a fresh and savory finish.

FOOD PAIRING

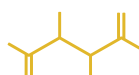
Suitable to delicate taste dishes, appetizers, soups, omelettes, vegetable soufflés and soft cheeses. Ideal with both lake and sea fish dishes and more flavorful dishes based on white meat and cheeses.



SERVING TEMPERATURE
8-10 °C



ALCOHOL
12%



ACIDITY
5,6 gr/L.



RESIDUAL SUGAR
3,5 gr/L.



BOTTLE

Type of Closure	natural cork
Length:	86 mm
Height:	279 mm
Tare:	400 gr
Volume:	750
Gross Weight:	1,20 Kg
EAN Code:	8003503019557



CARTON

Length:	28 cm
Width:	19 cm
Height:	30 cm
Tare:	270 gr
Gross Weight:	7,20 kg
EAN Code:	18003503019554



PALLET LAYOUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	16
Number of layers:	5
Cartons per pallet:	80
Bottles per pallet:	480
Gross Weight:	591 kg