FAMIGLIA

Cielo

BLU COLLECTION

Alcohol:
12% by Vol.

Serving Temperature:
8°-10°C

Aging:
to drink within 1-3 year

Denomination:
Delle Venezie DOC

Bottle:
750 ml
Bordolese 380 gr
125 (25x5 layers)

EAN Code:
8008900005431

Pinot Grigio Rosé

Delle Venezie DOC

A seductive colour that makes you happy

The shades of pink by our expertise. A peculiar and innovative Pinot Grigio that takes its whimsical colour from the sky and the grapes. In fact, Pinot Grigio (AKA Pinot Gris) is a famous gray grape variety, a relative of Pinot Noir. That's why its grapes give life to delicious wines with pink and coppery nuances: nectars that are as surprising in colour as in taste... just like our Rosé. **A rosé which, like the places it comes from, first enchants with its history and then captures with its beauty and charming taste, made up of delicious fruity and savoury aftertaste**. You have never tried a rosé like this before. As long as you have rosè, you won't desire any other shade.

Key points:

- ✓ *Special wavy engraved bottle, highlighting the connection of Cielo with water projects*
- ✓ *Our Best seller range worldwide*
- ✓ *Pinot Grigio grapes*
- ✓ *WTW Support: water as a key resource for the vine and for the life*
- ✓ *Benefit Corporation*

WE SUPPORT WINETOWATER.ORG

SUSTAINABLE WINERY 3E EQUALITAS

Tasting Notes

What a charm this blushing pink, an elegant shade on every table. The aromas of this special Pinot Grigio reflect its colour, with notes of strawberries in plain sight. A nose that expands with hints of pink grapefruit, peach and melon. **A triumph of fresh fruit that you can also appreciate when you sip it**. The Rosè is immediately fresh and crispy, with a persistence that combines a pleasant minerality with the sweeter touch of red fruits.

Best Food Pairings

Don't miss the glamour of this rosé alongside these recipes: Catalan octopus, paella de marisco, sweet and sour prawns, panzanella, shrimp cocktails, ceviche, seafood risotto, salad with feta cheese, tomatoes and olives, bruschetta with anchovies and cherry tomatoes, vegetarian sushi, salmon tartare, mussels au gratin, tabbouleh. **If you travel, take the Rosé with you, it goes easily with many dishes from all over the world.**