

CRISTINA

Vendemmia Tardiva

Wine of great personality. Cristina was born from an ambitious quality project that for years has distinguished the Roeno Agricultural Company for a perfect balance between sweetness and acidity, which has the precise purpose of lowering its sugar content, three years after the harvest and maintains its organoleptic qualities for many years.

GRAPE VARIETIES: Pinot Grigio, Chardonnay, Traminer, Sauvignon

PRODUCTION AREA: Valdadige Veronese

HARVEST METHOD: the harvest is always done manually when the fruit is overripe

VINIFICATION AND AGING: the alcoholic fermentation takes place separately for each grape variety based on the ripening period. It is conducted at low temperatures by yeasts used to high sugar levels. Upon reaching an alcohol content of 12% vol.. The fermentation is blocked by lowering the temperature to 0°C. Two years of aging in steel follows.

COLOUR: golden yellow, clear

ORGANOLEPTIC CHARACTERISTICS: the gustatory and olfactory examination shows a persistent, intense, fine quality wine, with hints of peach, apricot, dried figs, dates. The softness and sweetness above all at the beginning are striking, which subsequently fades more and more into a note of great elegance.

GASTRONOMIC COMBINATIONS: perfect with cheeses that give fatness, with an aromatic and tasty tone, pecorino, aged parmesan, cheese puddings. Ideal with slightly dry cakes, preferably accompanied by caramelized or chocolate creams, or only with fregolotti cakes, chocolates, chocolate salami.

ALCOHOL: 12% VOL

SERVICE TEMPERATURE: 12-14° C

