



Ca dei Frati Rosa dei Frati

The Ca' dei Frati Company has been renowned since 1782 in the region of Lugana on the Lombardy side of the appellation, confirmed by a document that refers to a "house with a cellar". It was in 1939 that the first generation of this family-owned winery moved into that very house, realizing the area's potential for vine growth. Now owned by the third generation, the winery is still being run with the same passion and determination.

Denomination: Lugana IGT

Grape Varieties: Groppello (group of grapes), Marzemino, Sangiovese, Barbera

Alcohol Content: 12.5% abv

Territory: Benaco, Lake Garda

Vinification: Fermentation in steel then left on fine lees for 6 months, followed by two months in the bottle.

Tasting Notes: This is a truly delightful rosato is so quaffable and absolutely perfect for sipping on hot summer days. Intoxicating aromas of peach, apricot, tangerine, and wild cherry with nuances of earth and Italian herbs, the palate is zesty and waiting for you to take another sip

Pairing Suggestions: fried vegetables, mushrooms, tomato and mozzarella salad, delicate pasta, and spring risotto. This is a fresh rosato that you might find yourself picking up again and again.