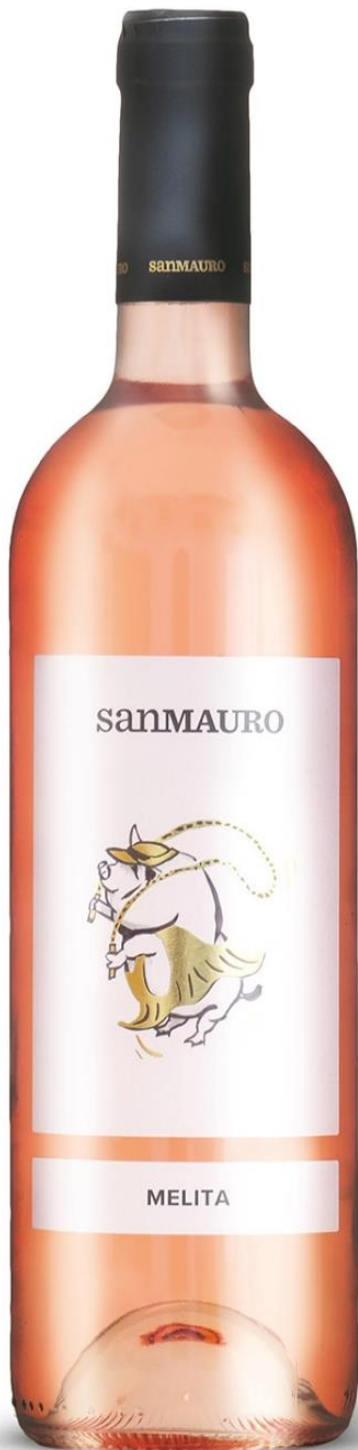


## MELITA

Rosé quality wine semi-dry.  
It is produced from a blend of three grape varieties: Teran of Croatian Istria, Refosk and Rose Muscat (Porečki Muskat).

The main (primary) aromas of muscat notes intertwine with the scent of wild rose flowers. The pleasant minerality extends through the palate and interpenetrates with flowery nuances of the Rose Muscat and red fruits. The acidity is well balanced, in order to contribute to a wine of distinct and intriguing drinkability.

The Rosé 'Melita' SanMauro is the result of an elegant blend obtained from the aforementioned red wine varieties although processed according to the practice of whites, which gives a persuasive aroma of berries together with light tannins; in addition, the aromatic variety of Rose Muscat contributes to the freshness and delicate elegance of the drink. We surely recommend it as a classy aperitif and with light first courses, or anyway served with summer sauces.



<i>Culinary recommendations</i>	as aperitif, with white fish, risotto, light pastas and sauces
<i>Varietal compositio.</i>	Teran of Croatian Istria, Refosk, Porečki Muskat
<i>Harvest</i>	2022, manual; 15-25 of September
<i>Vinification</i>	6 hours maceration in stainless steel
<i>Maturation/Finishing</i>	4 months inside stainless steel tank
<i>Alcohol content</i>	11,5 % vol.
<i>Total acidity</i>	5,0 g / L
<i>Total sugar</i>	7,0 g / L
<i>Age of the vineyard</i>	median age, 25 years
<i>Vineyard slope direction</i>	South-Southwest
<i>Number of vines per ha</i>	4000
<i>Vineyard cultivation</i>	integrated
<i>Altitude</i>	200–320 m
<i>Pruning system</i>	single or double guyot
<i>Type of soil</i>	flysch
<i>Production per ha</i>	2000–2500 L
<i>Number of bottles per year</i>	3000-4000
<i>Bottle size</i>	0,75 L
<i>Recommended serving temperature</i>	8–10 °C
<i>Aging potential</i>	until 2 years

Contains sulphites. Keep in a dry and dark place, away from heat and direct sunlight.