

CA' LOJERA



ROSATO Monte della Guardia

ALTITUDE: 113 m above sea level

ORIENTATION: North-South

YIELD / HA: 100 quintals

VINEYARD AGE: 20 years

HARVEST: Hand-picked in mid-September

VINIFICATION AND AGEING: Grapes undergo maceration in the press for 4–6 hours, followed by gentle pressing. Fermentation of the must takes place in stainless steel for 10–15 days at a controlled temperature of 15–18°C, with clarification through natural sedimentation and ageing on fine lees for at least four months.

TASTING NOTES: A rosé that delights with its understated yet confident character—fresh, delicate, and precise. The bouquet reveals floral notes and aromas of red fruit. On the palate, it is flavorful, fresh, and savory, with invigorating acidity. Its smooth, approachable style naturally invites another glass, evoking a sense of carefree enjoyment.

PEAK MATURITY: 2 years after bottling

PAIRINGS: Perfect for convivial aperitifs, as well as dinners featuring fish or meat dishes

Az. Agr. CA' LOJERA

Via 1866, 19

25019—Rovizza/Sirmione