



ENDRIZZI
CULTURA DEL VINO DAL 1885

DALIS ROSÉ
VIGNETI DELLE DOLOMITI ROSATO IGP
ROSÉ WITH FLOWER

**AVERAGE
CHEMICAL ANALYSIS***

Alcohol
12,2 %

Residual sugar
7 g/l

Total acidity
6,8 g/l

Extract
21 g/l

Recommended serving
temperature
4°

Ageing potential
2-4 years



Varietal profile Teroldego, Sauvignon Blanc.

Vineyard Sorni and Faedo. Vine training partially in traditional pergola style, partially in Guyot. Mixed soil of torrential coneide at Sorni, red clays with limestone pebbles at Faedo. The different location, orientation, geological origin, as well the original microclimate of each vineyard foster the bouquet's development and delicacy.

Yield per hectare 90 hl

Picking The grapes are handpicked in crates after heavy cluster thinning in the summer.

Production The Teroldego grapes are immediately cooled down to 10° C, then destemmed for skin maceration and pressed in a reducing environment. Temperature-controlled fermentation in stainless steel with selected yeasts. Short refinement with batonnage on the yeast. The Sauvignon Blanc grapes are vinified in the classical fashion.

Description The wine's fresh and elegant character has its roots in the microelement and mineral rich soil. Pale pink color. Intense, fragrant, and persistent aroma, with delicate notes of elder flowers, wild strawberries, raspberry and tomato leaves. The pleasantly fresh taste follows the nose well, delicately acid, sapid, and long, with a good structure and an intense and personal aftertaste.

Food recommendations A wine that pairs well with everything, whenever! For the pure joy of it. Naturally in Rosé.

Origin of the name DALIS is the union of the names Daniele and Lisa Maria, the Endrizzi new generation, who has created this wine to give moments of joy.



*The information may vary according to the vintage