



## Italian Summer Wine Guide



Enjoy this free guide to Italian rosé wines for the Spring and Summer seasons. For more information or to book a class, please reach out directly to Lisa.

Prendiamo un bicchiere.... (let's grab a glass....)

[www.immerseitaly.com](http://www.immerseitaly.com) [info@immerseitaly.com](mailto:info@immerseitaly.com)

### **What defines a summer wine?**

Crisp, acidity: cuts through heat, refreshing, chilled.  
Reminiscent of summer fruits: peaches, apricots,  
mineral notes: salinity – the beach, saltiness, light,  
without long abrasive tannins.

### **What makes Italian rosé wines special?**

Italy is the capital of summer fun, from the beaches of its 720 miles of coastline, various islands, fresh air mountain escapes to all night summer festivals and concerts in the cities – Summer fun in Italy is guaranteed.



### **How do you say Rosé in Italian?**

Vino rosato

Italian Rosé Tasting

### **What is Rosé wine?**

Most Italian rosé wine is made by the Maceration Method: Red wine grapes rest in their juice and let the color from the skin seeps to the juice. Red wines are made in this same way but rest with the juice for a longer time giving the wine a darker color than rosé.

### **What does the color mean?**

Dark rosé does not necessarily mean that it's sweet or full bodied, the darker shade of the wine can be from how long the juice is macerated or the varietal, some grapes have darker skins.

Pale pink rosés are most pleasing on the US market and more commonly found.

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May I suggest...

### **Lambrusco from Emilia Romagna (North-Central Italy)**

Starting sparkling wines is ritualistic in Italy: often complimentary at restaurants when you sit down or accompanying a large meal.

Lambrusco is typically low in alcohol with refreshing bubbles with a variety of sweet and savory notes.

### **Rosé from Tuscany (Central Italy)**

Often made with Sangiovese or Canaiolo grapes. These rosés are higher in acid and make a great pairing with salty snacks or grilled foods.

### **Bardolino Chiaretto from Veneto (Northeast)**

Chiaretto is the name of the rosé style is always bone dry, floral, citrusy, saltiness from the shore of Lake Garda.

Bardolino is the name of the region and tend to be darker in color- but always dry.

### **Nerello Mascalese from Sicily**

Vineyards grow high on Sicily's volcanic Mt. Etna giving the wine unique ashy tannins with citrus fruit, cinnamon cardamom spices – a beautiful rosé for all seasons!

Sample these wines by booking an engaging social setting with Immerse Italy and get the big picture on Italian wine culture.

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