LA DI MOTTE

ROSATO TREVENEZIEI IGT

La di Motte, wines that originate in a wine-growing region on the border between Veneto and Friuli Venezia Giulia.

INSPIRATION

Wine as a means of inclusion and transmission of values.

REFERENCE TARGET

Across all generations and for all occasions.

BRAND

The name captures the character of the terrain, MOTTE is a term used in surveying to identify slight elevations in the terrain and LA DI, which in Friulian dialect means “at the home of”, an explicit invitation to enter the world of these wines, undisputed standard-bearers of a vineyards from both regions.

DESIGN

The slight elevations of the terrain and fertile soil stylised in the symbol in the logo.

WINE STYLE

Fresh, versatile, pleasant to enjoy whatever the occasion.

REGIONS: VENETO AND FRIULI VENEZIA GIULIA

Veneto climate: temperate, mitigated by the sea; the Alps protect the region from winds from the north. The winters are cold and damp, summers are hot and humid with average temperature fluctuations.

Friuli climate: temperate and mild due to the proximity to the sea; the Alps protect the region from winds from the north. Cold, damp winters; hot, dry summers with average temperature fluctuations.

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Corvina, rondinella, molinara

Coarse rich in rock

10/12 °C

Veneto,
Friuli Venezia Giulia

12% vol
750 ml

Soft, bright pink colour with peach undertones

Elegant, fruity bouquet with notes of wild strawberries

Pleasantly fresh, sapid, with a persistent, well-balanced acidity and soft finish

Excellent as an aperitif and with appetisers, shellfish, seafood and cold pastas.

VINIFICATION:

The must is placed on the pomace for about 12 hours at a controlled temperature to give the wine its characteristic rosé colour. After gentle pressing, the must is fermented at a controlled temperature between 16/18°C in stainless steel vats to enhance the freshness and aromatic notes. The wine is preserved at 17/18°C in stainless steel tanks until bottling.