



TRENTINO ROSATO

ATHESIM FLUMEN

CLASSIFICATION | Trentino
Controlled Origin Denomination

NAME | Trentino

COMPOSITION | 80% Teroldego -
20% Lagrein

AREA OF PRODUCTION | Alluvial fans
of Aldeno and Besenello

METHOD OF CULTIVATION | Pergola
Trentina

HARVEST | Hand picked

VINIFICATION | Brief maceration,
fermentation and aging in stainless
steel barrels

TASTING NOTES
Colour | Pale ruby red
Aroma | Notes of violet and blackberry
Taste | Polished and velvety with an
aftertaste of almonds

ALCOHOL CONTENT | 12% vol.

FORMAT AVAILABLE | 75 cl.

SERVING TEMPERATURE | 14°-16° C

PAIRINGS | With appetizers of cold
meats and fresh cheeses, soup and
white meat