

RO SÉ ROSÉ

De Bortoli's pale & dry Rosé Rosé has intense fruit aromas of peach and pomegranate. Everything you want in a dry Rosé - dangerously fresh, generously textured, a touch of spice and brimming with sophistication. The unique packaging for De Bortoli Rosé Rosé, features a colour side-embossed screw cap that is the first closure decoration of its kind in the world.



DE BORTOLI ROSÉ ROSÉ 2022

Season

2022 was a slightly cooler than average year but without any extreme heat. With higher than average rainfall the vines grew well in the King Valley. Due to regular rainfall events and a mild summer, it was a stressful but ultimately rewarding year in the King Valley. All varieties were picked in good condition.

Tasting Note

Delicate fragrance of strawberry, watermelon with a hint of spice. A delicately structured wine with a textural savoury dry finish.

Wine Style

Dry Rosé

Suggested Cuisine

Perfect with a lovely goats cheese tart and salad, chicken terrine or barbeque prawns. An ideal luncheon Rosé.

Additional Information

Vegan, Vegetarian

Winemaking

A short period of time of skin contact prior to pressing results in a delicate pale Rosé colour, then fermented and left on lees for added mouth-feel.

Wine Analysis

Alc/Vol 12.7%, pH 3.35, TA 5.6g/L

Cellaring

Drink now & enjoy!

Winemaker

Marc Scalzo

FOUR GENERATIONS OF WINEMAKING

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