



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Pinot Grigio Rosé, Amori

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**Price** £9.99  
**Code** AMOR010

A rosé wine from the Veneto region with fruity aromas and lingering raspberry flavours. In the glass it just delivers - a cracking elegant and seemingly simple rosé, but with a refined core of red summer fruits, hint of spice and a crisp steely, utterly refreshing finish.

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### Tasting Notes:

Silky and smooth on the palate and displaying a delicate pink colour. Its nose offers an elegant fruity bouquet, with crisp and lingering raspberry flavours.

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Specification	
<b>Vinification</b>	The grapes are destemmed and very gently pressed in a pneumatic press. In the meantime, the must remains in contact with the skins for about 6-12 hours, giving the wine a lovely pink colour. Fermentation then takes place in temperature controlled conditions in stainless steel tanks, for approximately 10 - 15 days, allowing the Pinot Grigio Blush to develop its typical fruity aromas.
<b>ABV</b>	11%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink Now
<b>Country</b>	Italy
<b>Region</b>	Veneto
<b>Type</b>	Rosé Wine
<b>Grapes</b>	Pinot Grigio
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	The Wine People
<b>Producer Overview</b>	The Wine People is a new company established in 2009, the brainchild of an Italian, a Frenchman and a Dutchman. Stefano Girelli, Philippe Marx and Peter Kosten have combined their skill and experience to bring affordable good value wines from across Italy, with the help of renowned Italian winemaker Stefano Chioccioli who makes all the wins. All vineyards are situated on gentle hillside slopes in the Treviso province. Vines are Cordon trained and density is 4-5,000 plants per hectare.
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	Great with white meats, prawns and crab, or on its own as an aperitif.