PANEBIANCO WINES

TENUTA DI CART

·DRUSIAN·

ROSÉ MARI

EXTRA DRY ROSÉ

VENETO

IGT

Rosé Mari is an elegant Extra Dry rosé produced by Drusian for the new Tenuta di Cart brand. Made in Veneto, it captures freshness, finesse and a contemporary Italian style with delicate red fruit aromas and a vibrant, approachable character.



GRAPES
Indigenous Veneto varieties (blend)

VINEYARDS / AREA
Selected vineyards in Veneto

ALTITUDE
Hilly area

SOIL
Mainly calcareous and clay

FARMING
Sustainable viticulture

HARVEST
Hand-harvested at optimal ripeness

VINIFICATION
Charmat method in temperature-controlled stainless steel tanks to preserve freshness and aromatic purity.

AGEING
Short ageing on fine lees

TASTING PROFILE
Delicate red fruit aromas, floral notes, fresh and elegant with a lively finish.

SERVING TEMPERATURE
6–8 °C
(43–46 °F)

AVAILABLE SIZE
750 ml

FOOD PAIRING
Aperitifs, seafood, salads, light pasta dishes and Mediterranean cuisine.

WHY PANEBIANCO SELECTED THIS WINE
A refined and approachable Italian rosé with excellent balance, freshness and versatility for a wide range of occasions.

·DRUSIAN·

ABOUT DRUSIAN & TENUTA DI CART
Tenuta di Cart is a new brand created in partnership with Drusian, a historic Veneto producer known for its expertise in sparkling wines. Together they craft modern, expressive wines that reflect the beauty and character of the Veneto region.

WEBSITE
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