

## Vino rosato



### TYPE OF WINE

Still rosè wine demi-sec

### MAIN GRAPES

Italian red grapes

### PRODUCTION AREA

Italian grapes coming in particular from Veneto, Emilia-Romagna and Puglia

### SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity.

### HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

### VINIFICATION

Short maceration and soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

### COLOUR

Intense rosè colour with purple hints

### BOUQUET

Fresh and winy with hints of fresh red fruits, wild strawberries and gooseberry.

### TASTE

Well balanced, dry and sapid, leaves a pleasant sensation of cleanliness and freshness.

### FOOD PAIRING

Wine to drink throughout the meal, excellent with white meat, salami, soft and medium ripe cheese.

### SERVING SUGGESTION

8-10°C

### ALCOHOL CONTENT

10,5-11,0% vol

Bordolese standard ( 75 cl )

