

Rosato

IGP

Elegant, with vague herbal overtones



BUNCH

Cabernet: medium sized, nearly cylindrical, winged Merlot: pyramidal, winged, medium sized, compact



VINIFICATION/FERMENTATION

The grapes are first pressed and then destalked. Then they are transferred to the pneumatic press where they are pressed softly. The obtained "flower must" is then transferred into automatic vessels for the fermentation which is activated by selected yeasts and controlled temperature. Following ageing in stainless steel tank.



RIPENING

At the end of September



STYLE

Dry



SERVING TEMPERATURE

14° C



TECHNICAL ANALYSIS

Alcohol: 12,00 %vol
Contains sulphites



DESCRIPTION

Elegant, with vague herbal overtones



GASTRONOMIC PAIRING

First courses, white meat, fish dishes with sauce

