



VINO ROSATO 11% VOL

Vinification: the grapes after a gentle rasping are subjected to maceration (7-10°C) for few hours, it follows the extraction of the must (35%) and the following fermentation under controlled temperature (18-20°C).

Rosè Wine

Color: pink with orange shades

Taste: dry, fresh, sapid with remarkable salinity

Perfume: intense with floral and fruity notes

Matches: suitable for soups, and boiled meat

Service temperature 12°C

Alcohol content: 10.5%

Producer bottling: Azienda Vinicola Colferai

