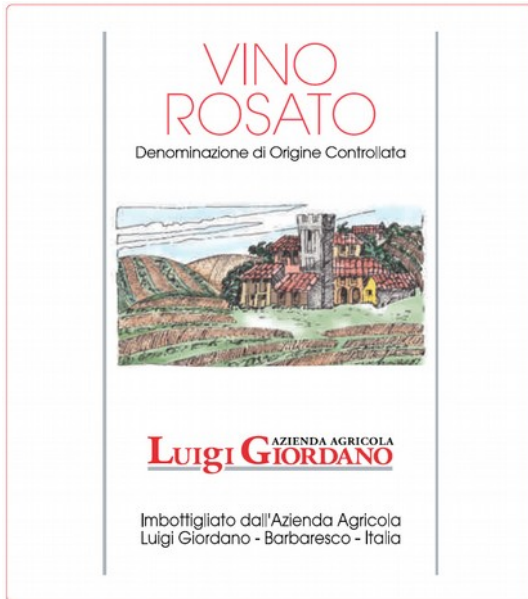


VINO ROSATO



Appellation:	Vino Rosato
Origin:	Harvest selection and blend of grapes from “Ovello” and “Cars” vineyards located in the Municipality of Barbaresco and cultivated with West and North-East exposure.
Grape variety:	100% Nebbiolo grape
Vinification:	After soft pressing of grapes, we conduct a short maceration on the skins for about 6/7 hours followed by cold settling of must. The fermentation takes place at controlled temperature in stainless steel tanks.
Ageing:	The wine ages for some months in stainless steel and it refines for a couple of months in bottle.
Organoleptic qualities:	The wine has a rosé colour tending to cherry red, delicate and brilliant. Its bouquet is fine, elegant, with floral notes of red roses and fruity scents of apple and citrus, delicate hints of green pepper. The taste is fresh and aromatic, slightly tannic, with a good acid-alcoholic balance. Warm and having a good structure, it lasts on the palate.
Serving Suggestion:	Excellent aperitif, warm and caressing, it matches with savoury appetizers, fish courses, even spicy, fish and meat cous cous and roasted poultry.
Average annual production:	2000 bottles