

WINE



ROSÉ

The grapes are hand picked during the second half of September to maintain the natural freshness.

Once the fruit arrives in the cellar the grapes are cooled down and then softly crushed, after this first passage the juice and the peels rest overnight in the press, saturizing with Nitrogen, in order to avoid oxidation and preserve the varietal notes.

APPELLATION



ROSÉ WINE

PRODUCTION AREA



LOMBARDIA - OLTREPÒ PAVESE

SERVING TEMPERATURE



6-8°C

COLOR



CHERRY PINK



ALCOHOL



11,5% VOL

CAN SIZE



250 ML - 2 GLASSES

BEVA (CAN)