

WINE



ROSÉ

This wine is obtained from a 100% Pinot Nero variety.

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, saturised with Nitrogen, in order to avoid oxidation and preserve the varietal notes.

APPELLATION ▾

OLTREPÒ PAVESE ROSÉ

GRAPE VARIETY ▾

100% PINOT NOIR

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)