

Sparkling

The Extra Dry Rosé is made with red grapes, from the classic area of Alto Monferrato, harvested from the vineyards with yields limited to 70-75 quintals per hectare, the wine is fresh, delicate and light, with fermentation in autoclave, which after crushing of clusters is left on the lees for body and color. However, she has a softness and balance that make it ideal as an aperitif and to accompany light appetizers and delicate dishes of fish and white meat. Perfect as aperitif, light appetizers, fish and white meat.



Castel del Mago Rosé

• Sparkling wine extra dry - 750 ml •

Varietal	Red grapes
Winemaking	In pressured tank, the must remains on the fermentation yeasts for at least 3 months (Charmat Lungo).
Alcohol	12 % by Vol.*
Garde probable	4 years*
Serving Temperature	10° C.
Food pairings	Aperitif wine, it pairs well with light appetizers, fish courses and all desserts.

*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
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