

Bag in Box

It is a wine obtained from different aromatic red grapes, traditionally cultivated by our partners.

The must, after a brief contact with the skin, is made to ferment at controlled temperature (20°) to preserve in the fruity wine the fragrance of the grapes from which it is produced. It is bottled young, during the spring following the grape harvest.

It has a very charming pale red colour, a delicately aromatic scent and a sapid and dry taste.



Rosa di Rovo

• Rosé wine - 10l •

Varietal	Aromatic grapes
Winemaking	The must, after a brief contact with the skin, is made to ferment at controlled temperature (20°) to preserve in the fruity wine the fragrance of the grapes from which it is produced.
Alcohol	12,5 % by Vol.*
Garde probable	2 years
Serving Temperature	10° C.
Food pairings	It pairs well with tasty hors d'oeuvres, with fresh or slightly marbled cheeses; perfect with fish. If served very cool with a splash of gin it becomes a pleasant, tantalising and intriguing aperitif.

*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

