



PIEMONTE D.O.C. ROSATO

JOY

VARIETY Blend of Barbera and other native varieties

PRODUCTION AREA Castagnole Monferrato, Vaglio Serra - AT

SOIL Silty clay

HARVEST First half of September

VINIFICATION Manual harvest of the best bunches, soft pressing of the grapes and subsequent fermentation of the must in stainless steel tanks at low temperatures until the sugar is entirely consumed

AGING Stainless steel tanks

ALCOHOL CONTENT 13% abv

SENSORY NOTES Delicate and bright pink, with intense and crisp notes of fresh fruit, raspberry and currant. Elegant and delicate in the mouth, pleasantly fresh, unveiling remarkable persistence and fruity undertones

RECOMMENDED PAIRING Ideal as an aperitif, pairs well with vegetable appetizers, seafood crudité, cold cuts and fresh cheeses. Perfect with red sauces, seafood risottos and delicate white meat

SERVING TEMPERATURE 8/10° C

LONGEVITY Drink young

SIZE 75 cl.