

VIRNA

BaRosé

Vino Rosato

VIGNETO di Nebbiolo

Ceppi/ha: 4.500;
Produzione uva ad Ha: 80 qli;

Winemaking

The particular vinification technique is characterised by a soft pressing of the grapes, and a delicate maceration on the skins, giving the wine its typical rosé colour. The fermentation which takes place at a controlled temperature of 18° C., maintains the traditional bouquet characteristic of the grapes

Organoleptic Characteristics, Preservation

Pink color with onion skin reflections; intense aroma, rich in floral notes and small red fruits such as raspberry. Delicate flavor with a structured and particular personality. Easy to drink,, serve at 10-12 ° C as an aperitif or paired with white meat dishes and tasty fish dishes

