



Vignali Roccamena

Rosato d'Italia

PRODUCTION AREA:

South Italy

GRAPES:

RED GRAPE BLEND

ALCOHOL CONTENT:

12,0% Vol.

RESIDUAL SUGAR:

4-5gr/L.

VINIFICATION

made through the traditional skin contact method: during the fermentation the grape skins are left in contact with the pressed juice until our winemaker is happy with the color (light salmon pink). The wine is then transferred to another stainless steel tank to finish the fermentation process. This classic method combines the fragrant scents of a white wine and the elegant freshness of a young red wine.

TASTING NOTES

Colour: Light salmon pink.

Bouquet: Crisp and intense with fragrant aromas of raspberries and peaches.

Taste: Flavors of tangerine zest and watermelon with a hint of sweet white flowers and a crystalline minerality to round out the flavor profile.

FOOD PAIRINGS

Perfect companion of salads, fish courses and appetizers.

Service Temperature: 10/12°C.

EAN CODE

8051490277030

www.agricoleselvi.it