

ROSATO



HARVESTING

Manual, mid September

VINIFICATION

After soft pressing the grapes are fermented in temperature controlled stainless steel vats, the wine then remains in direct contact with its lees for at least 4 months.

SENSORY NOTES

Pink onion peel color; at the nose it is fruity and fragrant, with hints of wild strawberries. Solid structure and persistence at the palate.

SERVING SUGGESTIONS

Excellent as an aperitif or festive settings, it must be served cold.

SERVING TEMPERATURE

10-12 °C / 50-53 °F

LIFE EXPECTANCY OF WINE

2-3 years 

DARIO COOS