



ROSACHIARA

Code ROSA

We vinify our prized white Cortese grapes and black Pinot Noir grapes in a balanced union to naturally obtain a rosé wine with a pleasant cherry-red colour with light coral hues.

It wins palates over with its round, smooth taste with hints of orange and rosehip. With light but intense aromas, it has persistent notes of underbrush.

CLASSIFICATION: rosé wine.

GRAPE VARIETIES: Cortese with Pinot Noir.

PRODUCTION AREA: vineyards located in the Gavi D.O.C.G. production area.

VINIFICATION TECHNIQUE: traditional, with brief contact on red grape skins to enrich it with a pleasant cherry note.

AVAILABILITY: beginning in March.

SERVING TEMPERATURE: 10 to 12 °C.

COLOUR: typically cherry-red, with bright coral hues.

BOUQUET: intense, ethereal, yet delicate, with hints of orange blossom and rosehip.

TASTE: harmonious, ample and savoury, with a slight roundness and long softness. Notes of red fruits, raspberry, rosehip, grapefruit, hint of flowers, balsamic notes on the finish.

FOOD PAIRINGS: suitable as an aperitif, it pairs well throughout a meal with grilled fish or white meat or with sauces. Ideal with hard, aged or mild cheeses.

OPTIONS AVAILABLE

Code	Description
Rosa 06	Box with 6 750 ml bottles
Marosa 03	Box with 3 1500 ml bottles

