



BOTTICELLO

ROSSO



Alcoholic fermentation at controlled Temperature 25-27°C for 5 days. Soft press then draining the wine into stainless steel tank to complete alcoholic fermentation at 22°C. Malolactic fermentation.

GRAPES: From the best Italian soil and from the best grape variety

CONTENTS: 10 lt.

ALCOHOL CONTENT: 11,00% Vol.

RESIDUAL SUGAR: 6 g/l

CHARACTERISTICS: Colour: Red with purplish reflections. Nose: Intense bouquet whose elegant perfume is reminiscent of violets. Palate: Full bodied, dry, harmonious and it has well integrated tannins and a faintly cherry aftertaste

SERVING SUGGESTIONS: Goes well with white or red meats, young or moderately mature cheeses

SERVING TEMPERATURE: 16-18°C