



# BOTTICELLO

## ROSATO

ITALIA



Grapes are received at the winery and destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Contact between skins and must lasts no longer than 12 hours. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled temperature 17-18°C. After fermentation the wine is fined, cold stabilized and filtered.

**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:** Light red colour. Fresh bouquet and delicately fruity. Pleasant, harmonic, light and slips down easily

**SERVING SUGGESTIONS:** Goes well with light starters, fish, white meats and fresh cheeses

**SERVING TEMPERATURE:** 12-14°C