



BOTTICELLO

ROSSO

ITALIA



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. Ageing in tank.

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

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 11,00% Vol.

CHARACTERISTICS: Color: bright red.

Smell: Vi n o u s , h i n t . T a s t e : S o f t a n d l i g h t t a s t e

SERVING SUGGESTIONS: First courses, meats and cold cuts

SERVING TEMPERATURE: 16-18°C