



# 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.*

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

**CONTENTS:** 5lt.

**ALCOHOL CONTENT:** 11,50% Vol.

**RESIDUAL SUGAR:** <4 gr/lt.

**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