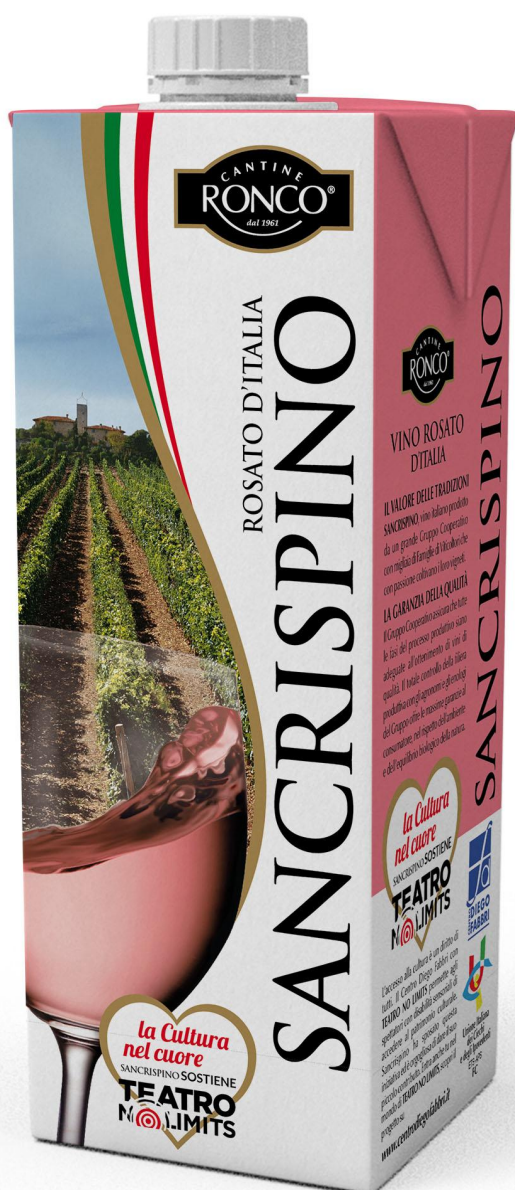




SANCRISPINO

VINO ROSATO D'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.

PRODUCTION ZONE: Emilia Romagna

CONTENTS: 1.000lt.

ALCOHOL CONTENT: 10,50% Vol.

CHARACTERISTICS: Wine with a fragrant and pleasant taste.

SERVING SUGGESTIONS: goes well with warm and cold aperitifs, white meats and fish soups.

SERVING TEMPERATURE: 12-14°C