

FRAGRANZA d'ORO



PRODUCTION AREA: This rosé wine stems from the idea of combining the best of two important wine Regions such as Emilia Romagna and Puglia. A stylistic choice that comes from Terre Cevico's vision with deep roots into Emilia-Romagna but eager to find new collaborations and ideas in other Italian Regions. Fraganza D'Oro has a lively and intriguing nose. The fresh and mineral sip, typical of the Longanesi grape vinified in rosé, is complemented by the roundness and body of Negroamaro grapes.

CAPACITY: 0,750 lt.

TASTING NOTE: bright Rosè with notes of wild strawberry, goji berry and a citrus hint of pink grapefruit. Juicy and well balanced in the palate with a pleasant mineral note.

SERVING SUGGESTIONS: goes well with fish soups, fresh cheeses, grilled vegetables and fish courses.



GRAPE VARIETIES

Negroamaro
Longanesi



ALCOHOL

12,00



SERVING TEMPERATURE

10-12°C



RESIDUAL SUGAR

<6 gr./lt.