

Rosato di Bacco



SOIL: CALCAREOUS
HARVEST PERIOD: SEPTEMBER
AGING: 4- 5 MONTHS

CHEMICAL ANALYSIS

ALCOOL: 12.00% – 12.50%
SUGARS: 3.00 – 4.00 g/l
ACIDITY: 5.50- 6.50 g/l
SULFUR: 60- 90 mg/l
FEATURE: LIVELY

ORGANOLEPTIC CHARACTERISTICS:

Color: Intense rosé color with reflections ranging from coral to salmon.

Aroma: Floral with persistent fruity notes.

Taste: Delicate but with character, with good fullness and persistence

Serving temperature: 8-12 ° C.

It can be kept: for 2 – 3 years

ACCOMPANYING DISHES

Accompanies the whole meal well, excellent for appetizers and first courses

