

JAIRO ROSE'

VINO ROSATO ITALIANO



GRAPE VARIETIES

Grapes of italian origin

TASTING NOTES

Brilliant rose colour. On the nose delicate aromas of fresh fruit and flowers.

On the palate it is elegant, delicate, fruity and smooth.

WINE MAKING

The harvest usually begins at the end of September.

The grapes are then destemmed and pressed. Then follows a 12/15 hours of cold maceration and the skins remain in contact with the must in order to extract varietal aromas, flavours and colour.

The must, after a soft pressing is then fermented.

The wine remains in stainless steel tanks, in contact with its fine lees, until it is bottled.

FOOD PAIRINGS

Perfect for all meals, it is excellent combined with pasta, white meats and lightly matured cheeses.

It goes well with pizza.

Serving temperature:

10° - 12° C

Alcohol:

12,50% vol.

Formats:

Bottle 0,75 lt

