Rosaspina

Rosé wine made from red grapes.

With floral and fruity aromas, rosebuds and red fruits, confirmed in the taste, with a pleasant minerality.

Denomination: Rosaspina.

Grapes used: Marzemino and Groppello.

Alcohol by volume: 13%

Soil: Clayey/calcareous.

Production area: Lombardy, Desenzano del Garda and

Sirmione.

Vinification and aging: Fermentation and aging in steel.

Serving temperature: 6° - 7° C

Pairing: Excellent with appetizers, first and second courses of

fish, carpaccio of fish or meat, shellfish, sushi, fresh fruit.

