

Rosaspina

Rosé of a high level, capable of surprising thanks to its simple authority, it can be the protagonist of a table. Quality wine, characterized by the best quality of lake Garda wines, it tastes fresh and delicate but incisive with an elegant body, delicate and refined bouquet. In the mouth it is tasty, fresh, and stimulates the palate with its vivid acidity and soft hints of red berries.

Wine Name: Rosé.

Grapes used: Marzemino, Gropello, Sangiovese.

Alcohol: 13%

Soil: calcareous - clayey.

Production area: Lombardy (Lombardia).

Refinement and evolution: in stainless steel barrels.

Serving temperature: 7 - 8° C.

Food Combinations: cold appetizers or warm, cold meats, white meat.

