



Soft, elegant color resulting from brief contact with red grape skins. Hints of spring fruits, wild strawberries, raspberries, pomegranate, with delicate floral notes. Immediately fresh and pleasantly savory palate, that entices the drinker to take another sip.

**Designation of origin** Eastern Liguria PGI Rosé

**First vintage** 2008

**Vines per hectar** about 4.700

**Vine cultivation method** Espalier with unilateral cordon Guyot

**Yield of grapes per hectare** Maximum 110 tons

**Yield of wine per grapes** Maximum 80%

**Fermentation temperature** between 12° C and 16° C

**Total acidity** Minimum 4.5 g/L.

**Dry extract** Minimum 15 g/L.

**Alcohol strength** between 12 and 13%vol. (depending on the vintage)

**Service Temperature** uncork the bottle at a temperature of 10-12 °C

**Cellarability** 2 years

**Wine Pairing** Grilled fish, but also pizza and zucchini parmigiana