

# PASSOFINO

## Rosè

### Appellation

Vino Rosè

### Grape

Montepulciano, Merlot

### Winemaking

All parcels of juice were fermented in stainless steel tanks.

Non – oxidative handling procedures. Cold maceration on the skins in stainless steel vats for 12 hours

### Fermentation

Container: inerted stainless steel tanks Temperature: 8 - 11 °C

### Ageing

3 months in stainless steel

### Organoleptic evaluation and food pairing

Pretty pale color, petal pink, elegant with shiny reflections. Beautiful and intense aromatic expression of fresh fruit and spring flowers. In the mouth, the acidity is refreshing; a great elegance and a nice balance dominate, with a saline finish. Excellent with grilled fish and fish soup, white meat and delicate charcuterie.

### Serving temperature

8/10°C

