

**BANFI**  
*Piemonte*

*The perlage is fine and creamy, with the formation of a crown of bubbles at the border of the glass. Ruby red color, intense and aromatic aroma with hints of berries. The taste is sweet and aromatic, with a well-balanced acidity and hints of wild berries in the finish.*



## VIA ROSA VINO FRIZZANTE ROSSO DOLCE

Via Rosa is a semi-sweet red frizzante style wine whose name translates to “path of the roses”.

### SOIL

Chalky and marly.

### PRODUCTION TECHNIQUE

Maceration of grapes, stemmed and pressed, for 5-6 days at a temperature of 8-10° C.; frequent reassemblage during the day in order to ensure the transfer of color and aromas from the skins to the must. The must is cold stored and then transferred into an autoclave and fermented at a controlled temperature until it reaches 7.2 alcoholic degrees and 2.2 atmospheres of pressure.

### BOUQUET

Rose petals with hints of berries.

### TASTE

Sweet taste of wild berries.

### FOOD PAIRING

Serve chilled and enjoy. Pairs well with fresh fruits, spicy, sweet or savory foods as well as desserts.

### ORIGIN

South Piemonte

### VARIETIES

50% Malvasia, 50% Freisa

### ANALYSIS

Alcohol	7% Vol
Total Acidity	5.8 g/l

### SIZE(S)

750ml 0 80516 60001 7

### PACK(S)

12pk