



VIA ROSA

Vino Frizzante Rosso Dolce

Area of Production:

South Piemonte.

Soil:

Chalky and marly.

Grape Varieties:

Aromatic red varieties from Piedmont: Malvasia 50% and Freisa 50%.

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.

Characteristics:

Color: Light ruby red.

Bouquet: Rose petals with hints of berries.

Taste: Sweet taste of wild berries.

Alcohol Content: 7%.

Total Acidity: 5.8 g/l.

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