

COLLINE NOVARESIS D.O.C. ROSATO 2022 "LA NONNA"



Rosé wine obtained from Nebbiolo grapes vinified in purity with a pale pink color with coppery reflections and a very fresh flavor.

The scent is fresh, intense, fruity with small red fruits and the typical Nebbiolo spices.

It goes well with appetizers and summer dishes.

VEGAN CERTIFIED WINE

VINIFICATION: Crushing-destemming of the grapes and soft pressing. A clarification by flotation follows, where by blowing in nitrogen in gaseous form, the excess of suspended solid particles are transported to the surface, so as to ensure perfect cleaning of the must before vinification. Fermentation takes place in steel tanks, slowly at a low temperature, to maintain a respectful aromatic profile. The refinement is 4-5 months and takes place in stainless steel tanks, on the lees (sur lies), which will be removed at the time of bottling with filtration.

Colour - pale pink with coppery reflections

Taste - very fresh on the palate

Bouquet - fresh, intense, fruity with small red fruits and the typical spices of Nebbiolo

Alcoholic content - 13.5% vol.

Grape variety - 100% Nebbiolo. This wine is produced exclusively with grapes from Nebbiolo vines with a natural method and respectful of tradition.

Pairing - recommended with appetizers, summer dishes, fish dishes and barbecues.

