



Azienda Agricola Boveri Luigi

ROSATO

Bright cherry pink colour.

Fresh and fragrant bouquet of raspberry and dog rose, fresh and dry palate with medium body and persistence.

A perfect pairing with most starters.

It can be a valuable option to white wines with fish dishes.

Best served at 8/10°C.

Taste ideally in glasses with a medium-sized bowl.

Grape variety: 50% Syrah grapes, 50% Barbera grapes

Production Area: Piedmont, Colli Tortonesi

Soil: clayey-calcareous

Exposure and elevation: north-western, 280 metres a.s.l.

Training system: guyot, 4500 vines per ha.

Vinification process: must devatting before alcoholic fermentation, must settling and fermentation of the decanted clear juice at 18°C.

Ageing: after the fermentation, the wine is prepared for bottling.

Ageing in the bottle for about 2 months.

Alcohol: 12.5% by vol.



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