

Franco Conterno

ROSÈ WINE

Rosè Wine



Denomination: Rosè Wine

Grapes per hectare: 8.000

Vinification: red fermentation with cold maceration of the skins for 4-5 hours.

Fermentation time: the must is separated from the skins and fermented in steel tanks.

Fermentation temperature: variables with peaks of 20°C.

Ageing in bottle: 1 month.

Bottles produced: n. 2.500 of 0.75 L each.

Food pairing: excellent with fish and white meat.

Serving temperature: 12° - 14°

Alcohol content: range from 12.50% to 13.50% Alc/Vol depending on the vintage.

Vibrant pink colour. Rich and complex bouquet on the nose, floral with red fruit and slightly woody notes. In the mouth it reveals great aromatic potential, strong acidity and a savory and very persistent finish