



## ROSATO

Grape variety: Blend of red grapes vinificated in rosè

Area of origin: Italy

Actual alcoholic title: 12 %vol

Residual sugar: 8-12 g/l

Description: Rosé with purplish tinges wine. At the nose is pleasantly vinous. Taste is dry, fresh, harmonious. Perfect with cold meats and salami, pasta with beans and boiled white meat.

Temperature: 9/11°C

Working pressure: 0,3 bar

Flow: to be adjusted according to the container in which the wine is tapped (jug, flute, etc.)

Cleaning: to be washed with specific Soda-based products each 4/5 drums, or periodically each 20/25 days

Suggested gas: Nitrogen

