



ROSATO

Grape variety: Vinification in rosè from selection of red grapes

Area of origin: Italy

Actual alcoholic title: 10,5% vol

Sugar residue: 8-12 g/l

Description: Rosé with purplish tinges wine. The nose is pleasantly vinous. Taste is dry, fresh, harmonious.

Mealttime wine.

Serving 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

