

## Mea Rosa

Liguria di Levante I.G.T. (Indicazione Geographica Tipica) Rosé

NAME OF WINE: "MEA ROSA" DENOMINATION: Liguria di Levante I.G.T. Rosé GRAPE: Vermentino Nero. ALCOHOL CONTENT: 12.5% vol.

LOCATION OF VINEYARDS: Ortonovo (SP) Type of terrain: stony, rich in rock fragments. Period and method of harvest: middle of September; manual harvest Type of fermentation tanks: Stainless steel Vinification technique: Cold maceration on the skins for around 4 hours, racking, temperature-controlled fermentation, fining in steel.

Method and duration of the fining: in steel tanks until May

## ORGANOLEPTIC NOTES

The colour is pomegranate pink, intense and vivid. The aroma is refined with great elegance, characterised by notes of red fruits like cherry and wild strawberries and subtle hints of spices.

On the palate, it is enveloping and soft; the sensations on the nose are confirmed, enriched with freshness and minerality. Excellent persistence.

## COMBINATIONS

The great versatility makes it an excellent wine to accompany white meat and fished baked according to the Ligurian tradition.

SERVING TEMPERATURE:: 10/12° C

GLASS Tulip wine glasses of medium breadth that enhances the elegance of the aromas.

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