

MEA ROSA | LIGURIA DI LEVANTE IGT

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, characterized 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

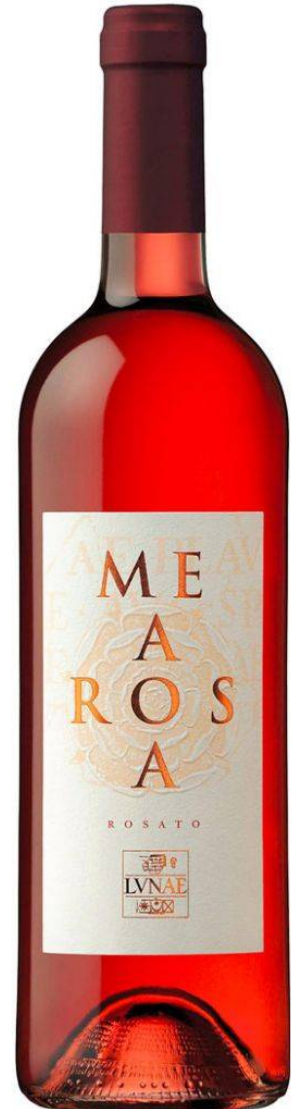
The great versatility makes it an excellent wine to accompany white meat and fished baked according to the Ligurian tradition.

SERVING TEMPERATURE:: 10/12° C

GLASS

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

+838363
UPC: 0836952007114



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