



BRIXIO

Vino Rosato

TECHNICAL INFORMATION

PRODUCTION	2000 bottles of 750 ml
GRAPE VARIETAL	Sangiovese 70%; Sagrantino 30%
HARVEST	September - October, by hand
VINIFICATION	gentle pressing, static cold clarification, temperature controlled fermentation in stainless steel vats
AGING	with the lees in stainless steel vats for 3 months
REFINEMENT	in bottles for 3 months

CHARACTERISTICS

In the mouth it is fresh, savory and soft, very balanced and persistent.

ACCOMPANIES

Excellent as an aperitif, pairs well with land and sea appetizers. It can be served with first fish dishes, or with legume and cereal soups. Ideal pairing with fish main dishes, perfect with shellfish.

ABV 12%

SERVING TEMPERATURE 10°C

COINTAINS SULFITES

Indicazioni di riciclo: vetro GL71 in campana di vetro, sughero FOR51 verifica nel tuo comune, capsula PVC3 raccolta differenziata.

