

# LA SERRA

## **FRESCO ROSÉ** ROSATO DA TAVOLA

### **PRODUCTION AREA**

To the south of Lake Garda.

### **GRAPE VARIETIES**

35 to 65% Corvina, 10 to 40% Rondinella,  
max 20% Molinara, Rossignola, Sangiovese, Merlot,  
Cabernet Sauvignon.

### **CONTENTS**

Alcohol 11.5% by Vol.

Total acidity about 5.50 g/l

### **VINIFICATION**

Rosé vinification with partial maceration of the solid parts.

### **REFINEMENT**

In stainless steel vats and about 3 month in bottle.

### **SENSORY IMPRESSIONS**

Pinkish colour with vivid nuances.

Floral bouquet.

Round and balanced taste.

### **SERVING INFORMATION**

14° to 15° C in tulip glass.

### **DINING ACCOMPANIMENT**

Ideal with first courses, sea fish and white meat.

### **LONGEVITY**

To drink preferably young.

### **PACKAGING**

Btl. 750 ml - cardboard box with 6 bottles



*Please stow away from light and heating, laid down in a cool place.*