



Vino rosato Rosé

APPELLATION: Rosé wine

GRAPE VARIETY: 100% Nebbiolo

PRODUCTION AREA: Canale d'Alba

EXPOSURE AND ALTITUDE: south-west; 200-250 m.

SOIL: calcareous and clay-rich soil

TRAINING SYSTEM: Guyot

HARVEST: hand harvest the first weeks of October

AGEING: short maceration and premature racking-off

ALCOHOL CONTENT: 13,5° % Vol

RECOMMENDED SERVING TEMPERATURE: 8°-10°

TECHNICAL NOTES

The color is a brilliant pink claret. This rosé is rich with fruity and floral notes, with a strong persistence and freshness. In the nose we can perceive scents of red fruits, such as raspberry and currants and also floral scents which recall violet and geranium.

In the mouth it is sapid and round, with a sour trace which intensifies the minerality. Moreover, the soft tannins typical of Nebbiolo emerge at the end in an elegant and delicate way.

CULINARY COMBINATIONS

Perfect with antipasti such as raw ham and melon and delicate main courses. Good friend of medium aged cheese, crustaceans and fish in general.

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