



FIORENERO

Taste, Tradition, Innovation

Category: Rosé Wine

Alcohol: 13%

Bottle Size: 0.75 L

Vineyard: Clay Hill

Altitude: 380 meters above sea level

Variable Variety: Native Red Grape

Harvest: Second ten days of September

Vinification: The grapes are pressed directly after harvest, carrying out the process slowly enough to allow the pigments in the skins to color the juice and the aromas to develop. The must is then placed in stainless steel vats to begin the alcoholic fermentation process.

Aging: It is aged in stainless steel vats for 5 months and then in bottle for at least 2 months.

SENSORY NOTES OF THE PRODUCT

Nose: Seductive with a persistent aroma, accompanied by delicate notes of rose hips and orange blossoms that blend with hints of tropical fruit.

Taste: Fresh, savory, and citrusy on the palate.



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esperienza enogastronomica
SABBIONERO