

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: Red Grape grown using the Goyot system

Harvest: Second ten days of September

Vinification: The bunches are pressed directly after harvest, carrying out the process slowly grapes are pressed directly after harvest, carrying out the process slowly enough so that the pigments in the skin colour and the aromas spread. The must is then placed in stainless steel vats to start the alcoholic fermentation phase.

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.



vindivin
esperanza enológica
SABBIONERE