COLOMBELLO

Vino rosato



TYPE OF WINE

Still rosè wine medium-dry

MAIN GRAPES

Italian red grapes

PRODUCTION AREA

Italian grapes from the north-eastern regions of Italy.

SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity.

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

VINIFICATION

Short maceration and soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

COLOUR

Intense rosè colour with purple hints

BOUQUET

Fresh and winy with hints of fresh red fruits, wild strawberries and gooseberry.

TASTE

Well balanced, with a light softness, leaves a pleasant velvaty sensation but with a good freshness.

FOOD PAIRING

Wine to drink throughout the meal, excellent with light appetizers, shellfish, soft ripe cheese.

SERVING SUGGESTION

8-10°C

ALCOHOL CONTENT

11% vol

[Bordolese standard (75 cl)], [11% vol]

Stabilimento di Cazzano
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CONTRI
SPUMANTI S.P.A.

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