



3 l



1,5 l



75 cl



40 cl

DOLÌ ROSÈ

SPARKLING WINE



ORGANOLEPTIC PROPERTIES

Appearance: bright pink with light violet reflections, fine perlage and persistent crown.

Bouquet: fruity and fragrant, with hints of raspberry, lychee and wild strawberry.

Taste: intense and fruity with a pleasant acidity and good sapidity.

BLEND

100% red grapes of the territory.

PRODUCTION AREA

Land surrounding the Winery, characterised by medium texture soils composed of clayey limestone of Miocene origin, medium height slopes, sub-arid climate.

PRODUCTION TECHNOLOGY

The grapes undergo a light pressing and the must obtained is immediately cooled and then separated from the lees by static sedimentation. It is then subject to an initial fermentation, conducted by selected yeasts at a temperature of 14°C for a period of about two weeks. Once the first fermentation is complete, the base wine is put in the autoclave for a period of about 40 days.

AGEING

It is best drunk in the year following the harvest.

STORAGE TEMPERATURE

In cool, dry places, protected from the light.

SERVING TEMPERATURE

8-10°C.

SERVE WITH

Perfect as an aperitif and great with meat or fish starters.