

Nettare dei Santi

viticoltori dal 1948

EVA Rosé

Rosato Fermo

I.G.T.

Classification:

Red Wine i.g.t. "Collina del Milanese"

Blend:

Pinot Nero 70%, Uva Rara 30%

Planting system: guyot – density 4500 plants/hectar

Winemaking:

Once the right ripeness has been reached, the grapes, having different ripening times, they are harvested separately.

After the harvest, which is carried out strictly by hand, the grapes are placed in small baskets, overturned in harvest wagons and transported to the cellar where they are delicately destemmed

A soft pressing with pneumatic presses separates the must from the pomace which then ferments, at a controlled temperature of 18°, in steel tanks; this elegant wine is born from a skilful blending.

Alcohol content:

12°

Acidity:

6,0

Colour:

soft pink

Bouquet:

enveloping, of good persistence with floral and fruity notes

Palate:

fresh, soft, velvety

Pairing:

as an aperitif, throughout the meal with seafood and land appetizers, with first courses with fish and vegetable sauces, with white meats, savory fish and medium-aged cheeses.

Aging:

great young

Serving temperature:

10°C - 12°C

Production:

7.000 bottles

A CURIOSITY: on the label we wanted to reproduce a little job done in the nursery on the occasion of Father's Day, by little Eva and her dad Gianenrico!



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Nettare
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