

# Nettare dei Santi

viticoltori dal 1948

## Rosé La Tonsa

Rosé Frizzante Secco

I.G.T.

### Classification:

Sparkling Rosé Wine

### Blend:

Barbera 50%, Croatina 30%, Uva Rara 20%

Planting system: guyot

density: 4500 plants/hectar

### Winemaking:

Reached a suitable maturation, the grapes are harvested by hand in small baskets, reversed in harvest wagons and transported to the winery, where they are gently destemmed. Gently pressed with pneumatic presses; the must obtained is fermented at controlled temperature 18 °, in steel tanks. Before bottling the wine is enhanced with a cheerful effervescence obtained with a natural refermentation in autoclave.

### Alcohol content:

11,5°

### Acidity:

6,0

### Colour:

pink, cherry red more or less intense

### Bouquet:

winy, pleasant, with floral and fruity notes

### Palate:

fresh, harmonious with hints of fruit candy

### Pairing:

as an aperitif, for cold buffets, whole meal for first dishes with vegetable sauces, white meats, tasty fish and fresh cheeses

### Aging:

not suitable, drink young

### Serving temperature:

10° - 12°C

### Production:

8.000 bottles



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