

# PIEMONTE D.O.C. ROSATO MICÒ

## GRAPE TYPE

Nebbiolo and Barbera in varying percentages.

## PRODUCTION AREA

Production area of Piemonte D.O.C.

## HARVEST

By hand, in September and October.

## WINE-MAKING PROCESS

Destemming, cold maceration of pressed grapes for about 24-48 hours, pressing and fermentation of the must at controlled temperature of 12°-15°C.

## AGEING

The definitive batch is blended after the first racking. After this, the wine is aged on its lees for a few months before being bottled.

## PAIRINGS

A local pairing is with anchovies in green sauce, but ideal for first courses like linguine with prawns, cherry tomatoes, zucchini flowers and crushed pistachios; truly loves fresh soft cheeses and a worthy accompaniment for aperitifs with salami and vegetable-based summer dishes.

## SERVING TEMPERATURE

8°-10°C

## FEATURES

A beautifully luminous pale rose hue. Offering notes of sour cherry and strawberry, rose water and hints of wisteria swathed in a generously mineral flavour. Soft, but lively on the palate, fresh syrupy at the same time. A vibrant taste, with perfect nose-palate balance with a long aftertaste modulated by surprising returns of woodland strawberries.

## ACTUAL ALCOHOLIC STRENGTH BY VOLUME

12,50% vol. (varies depending on vintage).

## ALLERGENS

Contains sulfites.

