



RosÈlena

This wine is originated from the pressing of red grapes macerated a few hours with the skins only for few hours in order to extract its delicate rosy color. It's fragrance offers floral and fruity notes that recalls scents of roses and violets. The taste is dry, with pleasant acidity and a long finish. Ideally served as an aperitif or with stewed or fried fish and vegetables.



TECHNICAL DATA

Breeding system: Gouyot.

Harvest: the grapes are harvested in late September.

Winemaking: after a brief maceration (2 hours) of the must with the skins, you are pressing. Then the wine is filtered and left to ferment clean, with the addition of selected yeasts.

ORGANOLEPTIC DATA

Appellation: Roselena Rose Wine From Table

Variety: Red grapes

Color: Rosé delicate and intriguing.

Aroma: floral notes.

Taste: fresh, dry and pleasant to drink.

Food pairing: wine of the summer, which is suitable as an alternative to white wine, aperitif, to accompany appetizers, main courses and in general with the fish.

ANALYTIC DATA

Alcohol Content: 13,0% vol

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