

ROSE DI MARIN - VINO ROSATO PIEMONTE DOC BRACHETTO SECCO



GRAPE

Brachetto.

SOIL

Marls and sand.

VINIFICATION

The grapes are hand-picked and collected in baskets. The bunches are pressed, destemmed and moved into the vessels. The must starts fermenting with the skins, the fermentation is carried out at low temperatures for 5 days. At the end of the **maceration** the wine is racked and goes on with its fermentation for about 3 weeks. When the wine is dry is decanted several times and then **batonnage** is performed: we keep the fine lees in movement once a week for a few months in stainless steel tanks. We bottle in Spring.

REFINEMENT/MATURATION

A few months in stainless steel vessels and a few months in the bottle.

TASTING

Intense pink colour, on the nose intense floral notes with a hint of sweetness, in contrast with the straight and dry palate, in line with its freshness.

PAIRINGS

Rosè wine which goes well with intensely flavoured fish-based dishes, artichoke pie, smoked dishes and gourmet pizza.



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