

MPF ROSSO *Serre dei Roveri*

RED WINE / VINO ROSSO
PRODUCT OF ITALY / PRODOTTO IN ITALIA

Net. Cont. 750 ml



Grapes: Brachetto, Freisa and other aromatic red grapes.

Vinification and Refinement:

Grapes crushing, cold maceration for 24 hours, soft pressing and the juice is held in cooling tanks (2°C). Fermentation takes place in special pressurized tanks for about seven days and, when the wine has reached the proper balance of alcohol (5% by vol)/sugar/acidity, it is chilled down and fermentation is arrested. The wine then goes through a sterile filtration to eliminate the yeasts, and is then bottled cold.

Tasting Notes: Sparkling aromatic, with delicate hints of red fruits. Sweet and easy to drink.

Food Pairing: Aperitifs, pastries, ice cream, strawberry, cakes.

Suggested Serving temperature: 8°-10° C.