

ROSATO



FRESH & FRUITY dry rosé wine

Fruit-forward and bright wine with an alluring floral nose and bright finish. It has notes of cherry, summer fruits and magnolia.

Vineyard: Located in Puglia, Tenuta Viglione make wine using organic viticulture and winemaking techniques. The warm climate contributes to full fruit flavours, balanced by a freshness brought about by a cooling Mediterranean breeze, leading to very drinkable wines.

Winemaking: Stainless steel temperature-controlled fermentation. Dark skinned Primitivo gives the wine its colour and black cherry aromas, Negroamaro adds texture and roundness, whilst Nero di Troia and Aleatico add an aromatic and floral element.

Winemaker: Massimo Martella

Grape(s): 55% Primitivo, 25% Negroamaro, 10% Nero di Troia, 10% Aleatico

Vintage: 2022

Region: Puglia, Italy

Alcohol: 12.5% abv

Residual Sugar: 3.6 g/litre

Acidity: 5.8 g/litre

PH: 3.29

Total SO₂: 72 mg/litre

Filtration: 0.45µm

Additives: SO₂

Equalitas Certified Winery

Closure: Can Ring Pull

Optimal drinking: 7-9°C

Serving suggestion: Classic Italian dishes like pizza and pasta, also great with shrimp and hard cheeses such as Parmesan.

Vegan Friendly

Organic

Packaging:

187ml Can, 24 Cans Per Case

150 Cases Per Pallet

Pallet Dimensions LxWxH:

1000 x 1200 x 1550 (mm)

