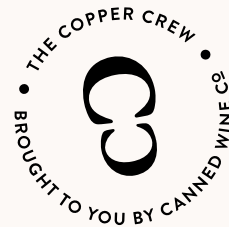


ROSATO



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, whilst Aleatico adds an aromatic and floral element.

Winemaker: Massimo Martella

Grape(s): Primitivo (60%), Aleatico, Malvasia Nera, Sangiovese

Vintage: 2024

Region: Puglia, Italy

Alcohol: 12.7% abv

Residual Sugar: 2.9 g/litre

Acidity: 5.0 g/litre

PH: 3.43

Filtration: 0.45µm

Additives: SO₂

Packaging: 187ml Can, 12 Cans Per Case

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.

Nutritional information:

Per 100ml: Energy 317kJ / 76kcal

Per 187ml serve: Energy 593kJ / 142kcal

Contains **Sulphites**

Equalitas Certified Winery

Vegan Friendly

Organic



The Copper Crew is part of
Canned Wine Company Ltd,
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