

## "Rosalina" Rosato

### Productive procedure

The grapes harvested in crates are immediately crushed and the must obtained, which is already rosé, is decanted and selected yeasts are added to it; alcoholic fermentation takes place at controlled temperature (18° C) for 8 – 10 days. At this point the wine is cleared of sediment and left to rest on the yeasts in stainless steel tanks for 6 months with periodic mixing of the dregs. After it is filtered in April, the wine is bottled.

### Tasting

Pale bright rosé colour with slight salmon reflexes.

The nose reveals a clear and ample scent with notes of cherry, rose and raspberry.

On the palate it is medium bodied, luscious with a pleasantly zesty finish to it.

### Comment

A rosé wine to be drunk immediately. It accompanies fish but also Piemonte appetisers very well. It is an excellent aperitif.



### AZIENDA AGRICOLA VIETTO

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