

ROSÉ WINE "BOCCA DI ROSE"

Description	Rosé wine, obtained by partially white and low temperature vinification. The skin contact is for a few hours so the colour and tannins' extraction occurs in reduced form.
History	Being a wine of easy consumption in recent years it has conquered a considerable range of admirers especially among young people and consumers looking for a fresh wine pleasant and easy to drink.
Type	Rosé
Geographical exposure	South
Denomination	Rosé wine "Bocca di Rose"
Winemaker	"La Ribota" estate
Alcohol by Volume	12% vol
Harvest period	From mid to late September
Ageing	Not provided
Colour	Slim red but lively, colour reminiscent of rose petals
Bouquet	Wine that shows almost no tannins, soft and velvety taste. Its fragrance is delicate and very reminiscent of fresh fruit, such as cherries, strawberries or berries.
Taste	Fruity with balanced acidity, slightly sweet and slightly sparkling, of easy consumption.
Parings	Excellent as an aperitif and all habits of white wines, sublime combination is with the Valencian paella, whose recipe is a blend of ingredients (rice, vegetables, legumes, meat or fish) that marries well with light wine.
Serving Temperature	8° - 10° C
Bottle sizes/liter	Bordolese Europea 0,75 lt.
Awards	