DOSIO

Per Ti Rosé Wine

Wanted and born thanks to a friend intimately linked to the winery, our rosè is dedicated to him as evidenced by the name Per Tì on the label. This wine is perfect to spend your evenings with friends and relatives, sipsing something refreshing.

Vinification: de-stemming-crushing, maceration in temperature controlled tanks at 25-26 °C for 8-10 days with daily pumping over of the must, followed by malolactic fermentation;
Ageing: in steel tanks for 4 months on the yeast and frequent battonage (stirring).

Colour: ruby red with intense purple reflections;
Nose: rich notes of red fruits and flowers;
Taste: there is an enhanced freshness that makes it pleasantly fruity and excellent to drink.

Serving temperature: 8-10°C
Food pairings:
ideal wine as an aperitif. Also excellent with appetizers like cold cuts and salads, fresh cheeses, fish dishes and fried foods. Perfect wine to accompany Indian dishes like curried chicken.

Wine suitable both to be enjoyed now and for moderate ageing.