FRATELLI PIACENTINI
azienda vinicola

PRELUDI

ROSE' TABLE WINE
SPARKLING

Production area:
Hills of Ziano Piacentino

Grape:
100% Bonarda

Harvest:
manual

Vinification:
soft pressing of the grapes, immediate separation of the must by means of special filters, and start of the fermentation

Fermentation:
primary, natural, in stainless steel, at low temperature to favor the inclusion of carbon dioxide and aroma formation

Aging:
three to five months in contact with the fermentation lees

Color:
claret pink

Nose:
harmonious body, with characteristic aromas of fruits (raspberry, blackberry, blueberry, strawberry) and floral notes (rose, violets)

Taste:
an elegant wine. Warm, smooth, full-bodied, sweet with good freshness and tanginess.

Vintage: 2012

Alcohol content: 7,5% vol

FRATELLI PIACENTINI DI PIACENTINI VALENTINO & C. SNC
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