Our wines

Mosto d'Uva Parzialmente Fermentato ANTO



Exposition: South / West

Harvest: Beginning of September, manual Harvesting

Training system: Cordon Training

Pruning: Guyot

Yield per hectare: 70 quintals

Winemaking: 48 hours of maceration with skin contact in stainless steel barrels, final fermentation in pressure tank

Sensory characteristics: brilliant rosé; delicate rose and moss perfume; sweet, slightly sparkling, and fragrant taste; delicate and persistent foam. Perfect with dessert

Alcohol: 6%

Service temperature: 10-12 °C

FG
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