



TORO ROSATO I.G.T BIO

SPECIFIC FEATURES

DENOMINATION:

TORO ROSATO I.G.T. BIO

KIND OF VARIETY:

OF AN INTENSE AND BRILLIANT CHERRY-RED COLOUR.

TASTE AND FRAGRANCE:

IT HAS A BALANCED TASTE WITH THE RIGHT FRESHNESS AND A SAPID FLAVOUR, IT IS PERSISTENT. IT HAS A FRUITY FRAGRANCE THAT REMINDS STRAWBERRY AND RASPBERRY. IT HAS ALSO A FLORAL FRAGRANCE THAT REMINDS AROMATIC HERBS.

GRAPES VARIETY:

MARCHESANA, IN GIOIA DEL COLLE:
ALEATICO 40%, PRIMITIVO 30%, AGLIANICO 30%.

HARVEST:

MECHANICAL HARVEST
DURING THE FIRST WEEK OF SEPTEMBER.

BOTTLES PER BOX:

N°6.

BOTTLES:

750 ML.

ANALYTIC INFORMATION

ALCOHOL CONTENT:

12% VOL.

INFORMATIONS:

SERVICE TEMPERATURE:

RECOMMENDED BETWEEN 12 AND 14°C.

SUGGESTED COMBINATION:

IT MATCHES GOOD WITH STARTERS COMPOSED OF CURED MEATS.

DESCRIPTION:

STILL BIO WINE, REGIONAL GEOGRAPHICAL INDICATION FROM GIOIA DEL COLLE VINEYARDS (BA). VINEYARDS GROWN WITH SPUR PRUNED CORDON METHOD, IT IS THE RESULT OF CAREFULLY SELECTED GRAPES. THE FERMENTATION LASTS 20 DAYS AND IT TAKES PLACE IN STAINLESS STEEL TANKS AT 13°C.

