

DIEGO MORRA



# ROSÈ



**Denomination:** Rosé Wine

**Varietal:** Nebbiolo 100%

**Vineyard location:** Verduno, La Morra

**Yield:** 80 q. / hectare

**Harvest:** second ten days of October

**Vinification:** after a careful de-stalking, a quick maceration brings about the right intensity and color tone, followed by a rapid racking which leads to a white fermentation under constant low temperature control (max.20°C), in order to preserve the acidity and freshness of the wine. The entire process, deliberately short, takes place in stainless steel containers.

**Organoleptic characteristics:** a young reinterpretation of nebbiolo, the brilliance of the pink tone immediately underlines the fresh exuberance of this wine. A deliberate sugary residue gives the right softness to the flavor balancing the acidity. This is a style which should appeal to wine drinkers of any age.

**Pairings:** Created to accompany light, fresh summertime dishes like fish or vegetables, the wine also pairs well with finger food and appetizers. Delightful when paired with chocolate desserts as well.