

Bigarò

Rosè Partially Fermented Must

<i>Grapes:</i>	50% ratio Brachetto and Muscat mix con vary year by year, depending on grapes characteristics.
<i>Vineyards origins:</i>	Hills of Agliano d'Asti and Nizza Monferrato.
<i>Harvest:</i>	Grapes collection occurs between the first and the second week of September, manually and selecting grapes bunches.
<i>Vinification:</i>	Grapes are softly crushed, in order to preserve all fragrances; must macerates with pomace for 4-5 days to extract all the color and the aromatic patrimony. After destemming, fermentation is carried out at low temperature in autoclave. Bottling by isobaric filling.
<i>Characteristics:</i>	Cherry color, with purplish tinges. Ample and cogent wine; wild strawberry, raspberry and rose notes. Sweet and well equilibrated acidity that makes it a fragrant and well-balanced wine.
<i>Alcohol content:</i>	5.0 % Vol. real -13 % Vol. potential.
<i>Recommended Pairings:</i>	Puddings, cakes, cookies, berry pies and sherbets. Perfect to drink alone at all times, when in need to take a moment to yourself.
<i>Serving Temperature:</i>	4/5 °C.

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