



ROSA DI LAGO

from grapes grown on hills

Produced on the Falcona morainic hills, light color, fresh and intense bouquet.

Grapes: Corvina 50% and Molinara 50%.

Vinification: fermentation starts with one night together with the skins that give it part of its color and aromas. Fermentation terminates in stainless steel tanks.

Characteristics: brilliant clear pink with decided fresh and fruity bouquet.

Alcohol content: 12% by volume.

Services: serve at a temperature of 10°.

Format: 0.75 liter Bordeaux bottle.