

SUAVÌ ROSÉ

Suavì line

Classification:

Sparkling rosé wine.

Grapes: Bombino Nero single variety.

Production area: Area near Ruvo di Puglia.

System: Apulian Pergola.

Harvesting: End of September.

Vinification: Grapes undergo soft pressing. The must is then decanted and filtered before being reduced to a temperature of zero degrees celsius. It is then placed in the autoclave where it ferments before being bottled.

Organoleptic characteristics: The soft pink color reminds of peony. To the nose it reveals delicate floral hints of hydrangea, which flow into the fruity taste of the pomegranate and the wild strawberry. The bubbles are silky. The exuberance and the varied bouquet are the “author’s style” of this wine.

Food pairing: Fried fish “paranza”, sgallozze (fried cornmeal mush), octopus and potatoes salad, swordfish carpaccio, burrata.

Serving temperature: 8 °C

Analytical data:

ABV 10.5%

Residual sugar 16.00 g/L

Total acidity 6.00 g/L

