

ROSATO

Prior to the great red wines, Bolgheri had a strong production of white and rose; in fact, the appellation DOC Bolgheri Rosato and White were the first to be recognized in 1984. Obtained mainly from Bordeaux grapes, it is a wine, which in addition to its pleasantness, offers a remarkable persistence on the palate.

Denomination

Bolgheri DOC Rosato

Grapes

Merlot, Cabernet Sauvignon and Syrah

Fermentation

Direct pressing of the grapes harvested lightly in advance to maintain good freshness. Fermentation in stainless steel at a controlled temperature of maximum 17 ° C.

Maturation

Only in stainless steel vats.

Aging

Minimum 2/3 months in bottle.

Organoleptic examination

Brilliant dusky pink.

In the nose intense and rich, with notes of fresh herbs and sweet fruity hints of raspberry and cherry. On the palate fresh and balanced, with a fruity and persistent aftertaste.

Food pairing

Great for starters based on vegetables and fish, like smoked salmon. It goes well with risotto and pasta with seafood, shellfish as well as to every kind of fish (baked or grilled) and sushi. Also enhances with chicken and turkey dishes.



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