

CASCINA TIOLE



VINO ROSATO



Grape Variety Rosè Table Wine

Vineyard Location Monforte d'Alba, altitude roughly 400 meters above the sea level

Soil Medium mixture, clay, silty, sandy

Training System Guyot

Vine Density 4,000 vine per hectare

Yield Per Hectare 8 tons per hectare

Vineyard Size DOC grapes from its various vineyards

Annual Production 0-800

Harvest Manual, 1st 10 days of October

Vinification Stainless steel tanks

Aging No aging. Bottling following spring

Alcohol Vol 13.5%

Color Deep salmon

Aroma Small strawberries, orange blossom, a hint of spiciness, vanilla, and cinnamon

Taste Savory yet smooth and fruity, evident strawberries aroma, fresh and easy to drink

Food Pairing Salmon, Tuna, cod, crustaceans, chicken, pheasant, charcuteries, appetizer or as an aperitif

Serving Temperature 12° Celsius

Type Of Cork Composite cork

Bottle Size (L) 0.75 l

