



## VINO ROSATO “ELVIRA”



**GRAPE VARIETY AND VINEYARDS** produced with 100% Barbera grapes from their own vineyards. Harvest period is usually around mid-end of September, and the process is performed by hand and strict quality control.

**SOIL** Soil is clayey-calcareous with eastern exposure. Cultivation method Guyot.

### WINEMAKING

The hand-harvested bunches of Barbera are crushed and destemmed within the same day; and after 18 hours of maceration, the must is separated from the skin. Fermentation takes place in stainless steel tanks at a controlled temperature of 16-18 ° C. The wine rests for about 5 months in the tank and 2 months in the bottle.

### TASTING NOTES

Very drinkable, fresh and elegant wine. The color is intense pink, has aromas of cherry and wild strawberry. The taste is fresh, pleasantly acid and slightly tannic.

Excellent as an aperitif and with sushi; accompanies lean appetizers, delicate first courses and fish-based recipes of Mediterranean cuisine.

**SERVING TEMPERATURE** 7-8°C. (44.6-46.4F)

*Elvira is the name of Michael's aunt. She was a strong personality and a dynamo when it came to cooking. Her trattoria was famous throughout Parma where people came to enjoy the local dishes.*