



San Martin

Rosé

VINE & VINEYARD

Second crop nebbiolo grapes from our vineyards.

HARVEST & WINE-MAKING

Grapes are selected and harvested manually at the beginning of November in small boxes and pressed softly; the grapes ferment at a controlled temperature in stainless steel containers to preserve all aromas.

SERVING TEMPERATURE 8°- 10° C

ALCOHOL CONTENT ~ 12,0 / 13,0% vol.

AGEING ~ 1 / 3 years

RIPENING & REFINING

After the fermentation, the wine rests throughout the winter on its yeasts, it is bottled in spring.

ORGANOLEPTIC FEATURES

Color: bright antique pink with orange nuances
Nose: fruity aromas of pomegranate, peach and strawberry. Mouth: fresh, round and balanced with a salty finale.

PAIRING

/ Fish fry
/ Octopus with tomatoes confit and olives
/ Raw fish courses