



OTTELLA

ROSES ROSES

VINO ROSATO



GRAPES

Red grapes.

WINEMAKING

Vinification with short maceration.
Rest in stainless steel tanks for about 5 months.

TASTING NOTES

A light onion-skin pink colour. The pervasive nose offers up fruity overtones of white peach and good mineral sensations. It is a wine with remarkable finesse, balance and character, supported by fresh acidity.

FOOD PAIRING

Lake and sea fish, it is perfect with white meat, light pasta and rice dishes. Also excellent as an aperitif.