



Brennarosa

Production area: Bolgheri (LI).

Grape varieties: 50% Merlot, 50% Syrah

Training system: spurred cordon.

Harvest: done earlier compared to the other red grape varieties used to produce red wines, as to maintain a good level of acidity. This makes the rosé wine unique. The grapes are hand picked and selected directly in the vineyard.

Vinification: the grapes are vinified in steel vats.

Ageing: to maintain the characteristics of this wine fresh, only a short period of ageing in steel is preferred.

Characteristics: pale pink in color, it has scents of white flowers and fruits (wild strawberry, passion fruit and blood orange), that unite with a large and refined floral bouquet, resulting in a captivating and pleasant marriage of flavor. Taste is full and harmonious, fresh, savory and persistent.

Food pairings: cold cuts, fish and shellfish accompanied with savory sauces.

Service temperature: 10 - 12° C.

Ageing potential: 3 – 5 years.

Alcohol by Volume: 12.5%.

Available sizes: 0.75 lt.