



Le Morandine

Quality: still rosé wine.

Grapes: Corvina, Rondinella, Molinara, Sangiovese

Colour: light pink.

Fragrance: elegant and complex, floral with fruity notes.

Flavour: fresh, with well-balanced acidity, delicate, palate-filling and harmonious

Serving temperature: 10-12°C, with appetizers, sushi or to make every moment special and joyful.

Wine-making: 12-hour skin-contact cryomaceration, temperature controlled fermentation

Aging: 6 months in steel vats and at least 2-month bottle refining

Vine training system: Guyot

Average grape yields: 9 tons/ha

Alcohol: 13 % Vol.

Total acidity: 5,8 g/l