



LE ANFORE®

## Anfora Rosato Premium



### GRAPES

A blend of Italian grape varieties



### ALCOHOL LEVEL

11,5% vol.



### BOTTLE SIZE

750 ml

### VINIFICATION

The skins are removed very shortly after pressing to leave an attractive blush colour. The wine is then cold-fermented in stainless steel vessels for two weeks. The wine that is so obtained is stored in stainless steel tanks capped with nitrogen to avoid any possibility of oxidation, it is settled, clarified and is later bottled after being micro filtered.

### COLOUR

Lovely blush, light rosé colour.

### BOUQUET

Deep, fruity and characteristic.

### FLAVOUR

Harmonious, persistent and typical of the variety. It is a fresh, clean and crisp wine with a touch of spice.

### SERVING TEMPERATURE

The best serving temperature is around 12° C. (54° F.)

### FOOD MATCHES

Its pleasantly light, fruity style makes it an elegant accompaniment to entrees and simply prepared white meat dishes. Deliciously complementing pastas, it is also a perfectly refreshing summer drink as well an ideal aperitif and party wine.