

Rosso di Casa Mia Red wine

Area Triveneto

Grape Red grape varieties

Production Fermentation at a controlled temperatu-

method re and soft pressing of the skins.

Characteristics Sensory profile: ruby red, round and

soft while still maintaining the characteristics of a dry wine on the palate; fragrances recall forest berries, accom-

panied by notes of wild herbs.

Food matches With red and white meats and cheeses.

A good daily dining companion.

Serving

temperature 18-20 °C

Alcohol 11% vol.



