

## Rosè

### di Casa Mia

Rosè wine still

Area	Triveneto
Grape	Red and white grapes
Production method	Fermentation at a controlled temperature.
Characteristics	<i>Sensory profile:</i> cherry pink colour, it's dry, fresh and sapid on the palate. Its fine but intense bouquet has a floral and fruity scent.
Food matches	Appetizers, soups, white meats and fish.
Serving temperature	12 °C
Alcohol	11% vol.

