

SIMPLY ROSÉ

Piemonte Rosato

DENOMINAZIONE
DI ORIGINE CONTROLLATA



Simply Rosé to satisfy your senses with an eye, a nose, a mouth and a body simply rosé...

CLASSIFICATION: Piemonte Rosato

NAME: Simply Rosé

Technical Notes

PRODUCTION AREA: our vineyards in Monferrato.

GRAPE VARIETY: balanced blend of red grapes historically present in Monferrato.

SOIL: calcareous clay.

TRAINING SYSTEM: Guyot.

VINIFICATION: grapes are destemmed and left to soak with the skins for a few hours. Then gently pressed and vinified in stainless steel tanks where the must is fermented at a controlled temperature (20°-22°C)

AGEING: the wine refines on its fine lees in stainless steel tanks for a few months before a bottling.

SENSORY NOTES: a vibrant wine with a captivating perfume and bright coral pink color. The aromas of red fruit, wild strawberry, raspberry intertwined with peach and exotic notes of lychee, current juice and grenadine syrup, are well balanced with a pleasant noteworthy freshness. The mouth is light and lively characterized by a fresh and immediate sip, crossed by a vibrant acidity. The finish of great taste balance highlights a strong gastronomic propensity.

PAIRINGS: eclectic at the table, it is ideal as an aperitif, with appetizers, finger food, fish dishes, delicate white meats, soup, based on vegetables, fries, fresh cheeses.

SERVING TEMPERATURE: 8-10°C.

HOW TO CONSERVE IT: if stored in a cool dark and dry place at 10-18° C, bottles keep well for 2 years.

FORMAT: 0,75L

Azienda Agricola Beccaria Davide

Via Giovanni Bianco n. 3 - 15039 Ozzano Monferrato (Al) Italia

Tel. +39.0142.487321 www.beccaria-vini.it - beccaria@beccaria-vini.it