

pentita
L'ASTEMIA



VINO ROSATO ADORABILE®

→ **Cultivation area:**
Langhe

→ **Grape variety:**
native vines

→ **Vinification:**
very brief contact with the skins
then fermentation as a white wine

→ **Aging:**
6 months in steel vats

→ **Serve at:**
12/14 °C

A rosé wine characterised by a light and delicate freshness. Guaranteed to be likeable given the altitude of the vineyards from which the grapes come, with their strong acidity and alcohol content which is not too high.

This slightly unusual take on this wine displays the full character of the vines. Its brief maceration contributes to its crunchiness and fresh fragrance.

A rosé which is intense and persistent, including in its colour. On the nose a very rich bouquet with notes of red fruits and strawberries after which hints of a more well developed jam and citrus follow.

On the finish, distant hints of flint and on the palate, good complexity and structure with a characteristically bitter final note.