



LIVIA FONTANA

Rosé



Grape variety: barbera and nebbiolo.

Production zone: Castiglione Falletto, Monforte d'Alba, altitude 300- 350 m a.s.l.

Soil: marls of Sant'Agata Fossils with presence of sand.

Harvest: hand-picked with grape selection into baskets from mid-September to mid- October.

Vinification: after a few hours of fermentation the skins are removed from the must and the fermentation continues in steel tanks at a controlled temperature.

Ageing: from 4 to 8 months in steel tanks and then in the bottles in underground cellar with controlled temperature until it is put up for sale.

Tasting: bright pink color; scent very intense and rich in fruit- first of all the raspberry and in the background delicate nuances of rosehip petal. Delicate finish with good persistence.

Storage: horizontally in places with constant temperature if possible. Ready to drink and can be cellared for 4-5 years.

Serving temperature: 10 -12 °C.

Food pairings: the wine has a good freshness and flavor which allows us to combine tastes that have a marked tendency to sweet but with a pleasant presence of fatness such as: veal sweetbread, fried brain, mustard, saffron; sushi; grilled shrimp; albese and hazelnut; eel risotto; poached egg with Jerusalem artichoke cream.

*A pure, sharp and
vigorous wine.
(quoted by Luigi Veronelli)*

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