

BRIELE ROSÉ WINE

Eye-catching, brilliant and unusual. A sensual original interpretation of Nero di Troia that offers new taste stimuli for its playful drinkability and surprisingly versatile food pairings.



CLASSIFICATION: Puglia IGP rosé – Nero di Troia

ZONE OF ORIGIN: Puglia

GRAPES: 100% Nero di Troia

VINIFICATION: Quick soft crushing of whole bunches in an air-protected environment. Clarification of the first-pressing must by natural decantation and long fermentation in stainless steel vats at a low temperature.

MATURING: 3 months on the fine lees under inert gas cover.

COLOUR: Brilliant dusty pink

AROMA: A seductive liveliness on the nose of flowery scents of lilac and jasmine blended with soft red fruits and hints of menthol.

FLAVOUR: Vibrant freshness and pleasant tanginess on the palate offer a gratifying desirable experience

ALCOHOL CONTENT: 12,5% vol.

TOTAL ACIDITY: 6,0 g/l

RESIDUAL SUGAR: Dry

SERVE AT: 10-12°C

RECOMMENDED FOOD PAIRINGS: Ideal with fish antipasti, rich yet delicate dishes such as risottos, with some cured meat, white meat, and vegetable dishes and also with desserts and fruit.

TYPE OF GLASS Renano

