



## FANTINI CERASUOLO D'ABRUZZO ROSE



ORIGIN	Ortona district.
GRAPES	Montepulciano d'Abruzzo
ALCOHOL CONTENT	12.5%
RESIDUAL SUGAR	6 g/l
pH	3.32
TOTAL ACIDITY	6.1g
VINIFICATION	Modern style with temperature controlled Fermentation.
MATURATION	Stainless steel tanks to maintain fruity characteristics.
COLOUR	Bright pink cherry.
FRAGRANCE	Intense and persistent aroma, fruity with small red fruit scent (strawberry).
TASTE	Easy to drink, medium-bodied, balanced, intense and with a great persistence. We suggest to drink it young.
RECOMMENDED WITH	Good with first and second courses, white meat and cheese, good with grilled fish and fish soups.
SERVING TEMPERATURE	14 - 16°C
VINTAGE CLASSIFICATION	
ACCOLADES	Best Rose of Italy [2012 vintage]
ORDER CODE 750ml	LQFAR24 / 6 per carton



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