

Pinkfluid

Marche Rosato IGT

Fattoria Le Terrazze

Description

delicate rosé made through white vinification of red grapes. Whole clusters are gently pressed upon arrival at the winery. The must is cold-settled before fermentation with selected yeasts at a controlled temperature of 15-16°C. After fermentation, the wine rests on fine lees (sur lie) for 4 to 6 months before a final 2-month bottle aging period.

Organoleptic Profile

Delicate pink in colour, the wine has an intense aroma reminiscent of redcurrants. Spicy and incredibly fresh on the palate with hints of pomegranate. Soft and fragrant but at the same time energetic and mineral.

Pairing

The traditional “Moscioli di Portonovo” (Slow Food presidium) is a perfect pairing. An excellent choice with shellfish in general, with salmon and tuna, also in their tartare version. Try it with the traditional Brodetto from Fano and with dishes featuring stockfish.

- 0,75 L - ALC 12,5%
- Syrah, Montepulciano
- 10/12 °C
- Tulip Goblet

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