



Pinkfluid

Marche Rosato IGT



Fattoria Le Terrazze

Description





After a very short maceration and cold decantation, the must is racked and fermented at a controlled temperature of 18°C. The wine is then bottled in the following spring.

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.

-  0,75l - ALC 13,50%
-  Syrah, Montepulciano
-  10/12 °C
-  Tulip Goblet