

Oltremare Rosato

ROSATO COLLINE TEATINE IGT

Grapes	Uve a bacca rossa del territorio
Area	Colline Teatine - CH - Abruzzo
Fermentation	The grapes mentioned above are harvested, immediately pressed, and then they ferment together at low temperatures. After the vinification, the wine refines for six months in steel tanks.
Tasting	Pale pink color, flowery to the nose with scents of banana, pineapple, pear, wild strawberry, and wild cherry. Fresh in the mouth, elegant and with a pleasant finish.
Pairing	Perfect as an aperitif, it pairs with raw fish and typical "paranza" fried fish from the Adriatic Sea.
Serving temp.	8/10
Analysis	Alcool 12,5%

