



V24002075

Flavored wine-based drink - cl 75

This drink is renowned for its unmistakable flavor of freshly-picked wild strawberries.

Characteristics:

The grapes are harvested in cases and vinified in red (must and skins are in contact). Afterwards, the wine is refermented in autoclave with the addition of natural aromas for a period of seven days. It is then cold stabilized for a week at a temperature of -2 °C and finally filtered and bottled.

Organoleptic Characteristics:

Color and Appearance: Brilliant with perlage in suspension. Pale ruby red, with strong pink shades

Nose: Predominantly fruity aroma, with hints of wild strawberries

Taste: Sweet, fresh, lively, with intense hints of wild strawberries and fruit.

Chemical Characteristics:

ABV: 10%

Serving Temperature: 6-8 °C

Serving Suggestions: Suitable at any time of the day, it is also an excellent aperitif. A superb companion to all common desserts, cakes and tarts.

Enjoy it within: 36 months.



Recommended Glass: Flute.

