

V14004075

Flavored wine-based drink - cl 75



Characteristics:

Production Area

This drink is the result of a blend of different Italian grape varieties. Vines are grown on deep, medium texture clay soils, ideal for red grapes as they confer stronger color, more olfactory sensations, softness and longevity.

Production Process

- > Grapes are pressed destemmed; maceration and fermentation occur in steel tanks vats.
- > The wine is then softly pressed to separate it from the skins.
- > In accordance to the Martinotti method, the second fermentation occurs in cuve close; strawberry juice and natural flavors are added.
- > When sugars are transformed into alcohol, yeasts release carbon dioxide, making the wine "fizzy".
- > Fragolino is then cold stabilized, filtered and bottled.

Organoleptic Characteristics:

Color and Appearance: Brilliant, vivid red color.

Bouquet: Predominantly fruity aroma, with intense notes of wild strawberries.

Taste: Sweet, fresh, lively and fruity, with strong hints of wild strawberries, recalling olfactory sensations.

Chemical Characteristics:

ABV: 10%

Sugar, g/l: 80

Total Acidity, g/l: 5,50 – 7,00

Serving Temperature: 6-8 °C

Serving Suggestions: Ideal at any time of the day, it is also perfect as an aperitif and as an ingredient in cocktails. It goes particularly well with desserts, pastry and fruit, especially with strawberries. Thanks to its characteristic and unmistakable taste, it evokes the joy of a party.

Enjoy it within: 18 months.



Recommended Glass: Flute.