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PIEMONTE ROSATO *DOC*

Mimi

Rosé wine whose name Mimi recalls the last son of Clementina. Perfect for enjoying it in a late afternoon in summer period.

APPELLATION:

Piemonte DOC

VARIETY AND YIELDS:

Barbera 70% - 30% Freisa

VINIFICATION:

Grapes are destemmed and after a first soft pressature the must is left in contact with the grape skins only for a few hours. After racking we proceed with the must fermentation only using selected yeasts. The wine is generally bottled after 2/3 months of aging in stainless steel tanks.

CHARACTERISTICS:

Rosé with violet hues. Fresh fruit perfumes with light aromas of raspberries and cherries.

PAIRINGS:

Uncorking at the moment it's perfect as aperitif and to accompany cold dishes, fish, white meats and also barbecue and not aged cheeses.

ALCOHOL CONTENT:

13% Vol.

SERVING TEMPERATURE:

10°C

AVAILABLE SIZES:

bottles 0.75L - magnum 1.50L