



Rosè Buslin Rosè

Name: rosé wine

Grape variety: produced from local red grape vineyards; processing is done with the current vintage wine and vinification is in white

Harvest period: first and last decade of September. Harvesting takes place about 10 days earlier than other grape varieties in order to give the acidity required for this type of product

Alcohol content: 12 % VOL

Sensory notes:

- colour: light ruby red colour
- aroma: fruity aroma with floral hints
- taste: dry taste with a slight hint of bitterness. Fresh, with discreet tannins and well-balanced palate

Serving temperature: 8-9°C

Size: 0,75 lt

Fermentation at a controlled temperature of 16-17 °C with micro-oxygenation cycles.

