



Rosé Wine *Munfrà*

Rosé wine, unfairly undervalued for a long time, has recovered its rightful place in the Italian and foreign markets in recent years, both for the rediscovery of the tradition of rosé wines and for its organoleptic quality.

Soil: medium texture tending to clayey

Production Area: Vignale Monferrato, produced with red grapes only

Harvest period: late September, early October

Alcohol content: 12,5 % VOL

Sensory analysis:

- colour: light rose-red, fresh, delicate and pleasantly vinous on the nose, with floral notes of rose, refined taste

Pairings: excellent as an aperitif and with light dishes. It also pairs well with fish and white meat dishes

Serving temperature: 9-10°C

Vinification at a controlled temperature around 18-20°C to keep the intense aromas intact.



Tenuta Ca' Davite

Vignale Monferrato (AL) • Mobile 348.8003074 • 348.7457852

<https://tenutacadavite.it> • info@tenutacadavite.it