



SANT'ANNA
DEI BRICCHETTI



ZEFIRO ROSE WINE

Fresh and fragrant rosé wine, as soft and gentle as Zephyr, the western wind announcing the coming of spring.

Vine training system: Espalier with Guyot pruning

Harvest: By hand during the second half of September

Winemaking: The grapes are pressed whole, and after a brief, cold, and natural decanting the must ferments for 20 days at 12-14° C

Aging: 2-3 months in stainless steel in contact with its lees until bottling

Alcohol content: 12.5%

Color: Rose with coral hues

Aroma: Fresh fruit notes, with the particular fruitiness of the barbera grape variety

Taste: Fresh, dry, with good persistence and easy drinkability

Food pairings: Ideal before any meal with appetizers, and also with fish and fresh cheese

Serving temperature: 10° - 12° C