



Prediomagno®

NEONÀ ROSÉ WINE



AREA OF PRODUCTION

The vineyard is located in the municipality of Grana at an altitude of 230-250 m above sea level on calcareous clayey soil with southern exposure.

GRAPE VARIETY

100% Ruchè. Training system: Simple Guyot. Harvested by hand at the end of August.

VINIFICATION

The crated grapes are subject to a manual selection, which allows only the best grapes to begin fermentation. Soft pressing is followed by fermentation in temperature-controlled steel tanks.

AGEING

In steel, then in the bottle, placed horizontally and kept at a controlled temperature.

DESCRIPTION

A still wine with a pale pink colour that recalls the petals of peach blossom or a rose. On the nose, the aromas of roses and lemon zest are perceptible. The taste is very pleasurable, soft and fresh and it can be enjoyably drunk on any occasion.

PAIRING

It is recommended as an aperitif. It can accompany starters, first courses of pasta, fish dishes, white meats and fresh cheeses.

STORAGE

It is recommended to keep the bottles in a horizontal position in a cool place (below 18 °C) with low light and not subject to temperature changes. It is a ready-to-drink wine and can be kept in the cellar for 2-3 years.

AVAILABLE FORMATS

0,75 L

SERVING TEMPERATURE

8-10 °C