




## CIAO SOLE

## VINO ROSATO

*Description of this quality wine:*

 *Bright and intense cherry pink, with luminous reflections and remarkable clarity. The color is vivid and energetic, reflecting both the concentration of Barbera and the wine's lively character.*

 *Fresh and expressive, with aromas of wild strawberry, raspberry, and fresh cherry. Delicate floral notes of rose petal intertwine with subtle hints of red currant and a light herbal nuance that adds complexity and elegance.*

 *Dry, vibrant, and beautifully balanced. The palate offers juicy red berry flavours supported by Barbera's naturally bright acidity. Lively and refreshing, yet structured and persistent, with a clean, crisp finish that invites another sip.*

Name : Ciao Sole (= Hello Sunshine)

Appellation : Vino Rosato

Grapes : Barbera

Winemaking process: Hand-picked with careful selection in the vineyard. Immediate pressing on the day of harvest to preserve freshness and aromatic purity. Temperature-controlled fermentation in stainless steel tanks

Wine and dine: Perfect as an aperitif and ideal with light Mediterranean cuisine, seafood, grilled vegetables, charcuterie, and fresh cheeses.

Terroir : Calcareous clay lime

Yield : maximum 63 hl per ha (*but depending on the climatic conditions this can be a lot less annually*)

Bottle : Light weight borghonotta bottle 75 cl

Cork : Nomacorc – Green 100 – the wine can never be corked

Preservation : 2 to 5 years

ABV : 13 %

Serving temperature : 8/12° C



# iDivini

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