



# SANT 'EMILIANO Lombardy, Italy

12.5% 750mL

ALC/VOL BOTTLE SIZE



Groppello, Marzemino, Barbera, Sangiovese

## Appellation

Valtènesi Rosè DOC

#### Vinification

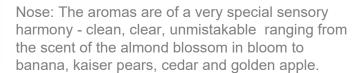
Hand-picked grapes.

#### **Fermentation**

8 hours of cold maceration on the skins. Fermentation at 16°C for 10 days. Rest in bottle for 2 months.

# Tasting notes

Color: Pink cherry color with shiny ruby reflections and clean chrome.



Palate: The flavors are of an unprecedented extensive freshness, the sharpness of the taste of fresh grapes, cultivated in the right place is palpable in every corner of the palate, round and healthy are its primary compounds, smooth taste, with a neutral background or slight bitterness, which is reminiscent of bitter almonds. Flavor, lightness and freshness.



Duration of Fermentation 16°C for 10 days



Aged without Oak



Duration of Storage 2 months



PR ATELLO

### Food pairings

Fish, fresh sausages, pizzas and calzones, risotto with vegetables, sweetbreads, fried vegetables and especially with light summer dishes.