

laghibellina

AZIENDA AGRICOLA



Sandrino

PIEMONTE DOC ROSATO



Production Area: Gavi

Varieties: 70% Merlot 30% Barbera

Vineyards: guyot pruning system,
high density planting

Soil: sedimentary

Exposure: South, South-East

Size Vineyard: 0,3 HA

Average Total Product: 3.000 bottles

Winemaking: fermented in stainless steel
vats at controlled temperature

Ageing: for 4 months in stainless steel vats
stirring the lees, 2 months in bottle

Serving Temperature: 12°C

Alcohol: 13,5% - 14% Vol.

Fresh and Elegant

Cherry red colour, the nose is particularly elegant with fresh notes of raspberry and cherry along with scents of rose. Very pleasant with a decisive taste and freshness, it goes especially well with savoury fish and poultry.