

Rosé wine 25/9



A promise of rebirth

Our **25/9** is a **rosé wine** with a special story and meaning for us. The grapes from which it is made, **Freisa and Barbera**, were harvested for the first time on 25 September 2019. That date also marks the death of our father, whom we wanted to honour with this wine. A **fresh and light rosé**, a symbol of conclusion and new beginnings.

Analytical data

Alcohol	12,5% vol.
Sugar	1,5 g/l
Total acidity	6,3 g/l
SO ₂	110 mg/l

Organoleptic characteristics

COLOUR

Intense coral pink colour with bright salmon/blonde onion reflections.

BOUQUET

A bouquet characterised by the scent of wild berries and dog rose, conveying an unusual olfactory depth for a rosé wine, with fresh vegetable and mineral-rusty hints.

TASTE

Pleasantly fresh on the palate, with good persistence.

How to pair
25/9
rosé wine

Our **25/9** is a **still rosé** with a fresh and persistent flavour. It is the wine of the summer and long days. It pairs perfectly with **aperitifs**, but also with **light first courses, cheeses, white meat and fish**.

Serve at a maximum temperature of 10 °C.