

*San Martino*



*dal 1918*



## Rosè

GRAPE VARIETY: Merlot/Cabernet

AREA OF PRODUCTION: Veneto

HARVEST: september - october

YIELD PER HECTAR: 180 q.ls

VINIFICATION: in steel vats with continuous pumping over (remortgage)

ALCOHOL CONTENT:

TOTAL ACIDITY: 5,5%

RESIDUAL SUGAR: 9 g/l

### ORGANOLEPTIC CHARACTERISTICS

COLOUR pink, tending to cherry pale, sometimes with hints of orange.

BOUQUET fruity with hints of red berries.

TASTE very pleasant, with slight final lovable.

### BEST SERVED WITH

Wine suitable for first courses, white meat, stews and stewed vegetables.

Serving temperature: 8/10 C°

vinicola  
s.a.s. 

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