



CÀ DEL GÈ  
ENZO PADROGGI

*Montalto Pavese*



## ROSÈ 2021

**TYPOLOGY:**  
lively rosé wine

**GRAPE VARIETY:**  
100% Pinot Nero

**VINIFICATION:**  
After a careful valuation of their ripeness, the harvest of the grapes is carried out by hand. The must obtained undergoes a short pressing with the skins so as to obtain its delicate pink colour. The wine then undergoes fermentation with selected yeasts in pressurized temperature controlled stainless steel tanks. The wine obtained is left to rest in stainless steel tanks until it is bottled.

**ORGANOLEPTIC CHARACTERISTICS:**  
a subtle rose colour. A fine, delicate bouquet with reminisces of raspberries, strawberries and other woodland fruit. To the mouth it is vinous, intense, harmonious and slightly sparkling.

**ALCOHOL:**  
14% vol

**FOOD PAIRING:**  
it is well accompanied with aperitifs, delicate or fish based starters, also great with pizza.

**SERVING TEMPERATURE:**  
8/10° C. Uncork just before serving.

Contains sulfites