



MARENCO



MARE'

Dry Rosè, Acqui DOCG

The perfect variety for rosé does exist. Dry, with delicate aromas of roses and red fruits

Origin

100% Brachetto. Marengo vineyards in Strevi.

Wine making

Made with grapes selected and handpicked in our vineyards. Once the grapes are crushed, the juice macerates on the skins for 2-3 days at low temperature. The fermentation takes place in stainless steel tanks, where the wine ages for about 6 months.

Tasting notes

Bright cherry pink color. Intense bouquet, hints of rose and cherry. On the palate it is dry, fresh and savory, with a delicate aromatic persistence.

Pairings and serving

Pizza and focaccia, aperitifs, pasta, salads, fish, sushi and raw ham. Store the wine in a cool dark place. Open and serve at 8 ° C in medium-sized glasses.