



B E N I D I
BATAIOLO

PIEMONTE D.O.C. ROSATO

GRAPES

Barbera, Dolcetto and Nebbiolo

PRODUCTION AREA

Production area of Piemonte D.O.C.

HARVEST

Manual, the month of September and October.

VINIFICATION

Stripping, cold maceration of the pressed for about 24-48 hours, pressing and fermentation at a controlled temperature of 12°-15°C.

AGING

After the first racking is assembled, the wine rests for about two months on the lees. At this point the wine is bottled.

FEATURES

Wine with a delicate pink color, clear and bright.

The nose offers floral and fruity scents of good elegance, intensity and persistence.

On the palate, good acidity and, together, pleasing roundness with notes of fresh fruit, cherries, strawberries and raspberries.

PAIRINGS

Appetizers, pasta and seafood risotto, white meat main courses. Delightful with seafood recipes and soups.

Great with fresh cheese. Nice aperitif wine for socializing.

SERVING TEMPERATURE

8°-10°C

