



# TORREVILLA®

1907



## Rugiade Mosto d'uva

Sparkling Rosè Sweet Wine

### Grapes

Uvaggio di uve aromatiche

### Production Area

Towns of Codevilla

### Winemaking

Pressing of the grapes and short maceration of the skins in the must. Racking of the must after six to eight hours, with instant filtration and refrigeration in order to avoid alcoholic fermentation. The must is preserved in refrigerating tanks.

### Bottling

Bottling after re-fermentation in autoclave.

### In the Glass

Sweet sparkling must

### Alcohol

12,5% Vol

### Tasting Notes

*Colour:* intense pink with violet glints.

*Bouquet:* very intense, fine, persistent and aromatic (fragrance of roses).

*Flavour:* sweet, fresh, very pleasant. The aromatic aftertaste is reminiscent of cherry- marmalade.

### Serving Temperature

To be served at 5-6° Celsius.

[torrevilla.it](http://torrevilla.it)