



M² Rosé

Varietal Composition: Mandilari, Moschato

Style: Medium sweet Rose

Hand Harvest: End of August to middle of September.

Alcohol Content: 11,5 % by Vol.

Vinification: Classic rosé vinification for each variety separately in stainless steel tanks using selected yeast strains.

Color: Deep salmon color

Nose: Aromatic with floral and fruity notes.

Mouth: Elegant flavors of sweet ripe red fruits, refreshing acidity and silky feeling.

Harmony of Flavors: Enjoy it before and after meal.

Served at: 11-13°C