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MERASTRI Medium Dry Rose



Varietal Composition: Syrah, Mandilari

Style: Medium Dry Rose

Hand Harvest: End of August to middle of September.

Alcohol Content: 11% by Vol.

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

Colour: Rose.

Nose: Ripe red forest fruit aromas.

Mouth: Delicious sweet and sour flavours of forest fruit, sour cherry and cherry. The finish is sweet with a hint of honey.

Harmony of flavours: Seafood pasta, salads, yellow cheese and fruits.

Served at: 15-16°C.