



Varietal Composition: Mandilari, Moschato

Style: Medium sweet 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. *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

