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M² Rose Sweet

Varietal Composition: Mandilari, Moschato

Style: Rosé Sweet

Hand Harvest: Early August to mid-September.

Alcohol Content: 11% by Vol.

Vinification: Classic rosé winemaking for each variety separately, maceration in stainless steel temperature controlled tanks at low temperatures. Alcoholic fermentation with selection of suitable yeast strains at controlled low temperatures.

Colour: Rose.

Nose: Strong bouquet with aromas of rose, grape, violet, white flowers and honey.

Mouth: Rich mouth with mild acidity, sweet sense of nose aromas, with notes of dried papaya and apricot. Unforgettable long-lasting aftertaste.

Harmony of flavours: Can be enjoyed it before and after meals.

Served at: 11-13°C