

## Bigarò 2015

Partially fermented Rosè must

Vine Variety:	Brachetto grapes 50% and Moscato grapes 50 %, the percentage changes depending on the year.		
Origin of the grapes:	One Vineyard is located on the hills of Agliano Terme and another one near Nizza Monferrato. They are characteristics by their very colorful leaves during the autumn months.		
The harvest:	In 2015 the grapes were picked on the last week of September Each bunch of grapes was carefully handpicked.		
Vinification:	In the winery the grapes were crushed very gently and the must macerated with virgin pomace for 2-3 days in order to extract color. After the de-vatting the fermentation continued at a low temperature in a fermentation tank with the development of froth. The bottling took place in isobaric conditions shortly before shipment .		
Characteristics:	The color is lovely, a delicate ruby red with frequent violet reflexes. The scent is wide and charming, very fruity, with reminders of grapes, wild strawberries, raspberries and red rose. The flavor is sweet and tart, fragrant and pleasant.		
How to keep it:	This wine is young and fruity, it is at its best right after developing froth and the following months.		
On the table:	It is very pleasant to share in company of friends with soft deserts, cakes , dry pastries, fruit salads and sorbets. You might want to try it between meals with a quick snack or by its self.		
Technical data :	Alcohol	4,80/5,00 %	Vol.
	Sugar	120/130	gr/l
	Total acidity	6,20/6,40	gr/l