



Magia di Rosa

Eastern Liguria PGI Rosé

YEAR

2022

VARIETY

Sangiovese 45%
Vermentino Nero 35%
Syrah 20%

VINEYARDS LOCATION

Placed in the most suitable areas on the Bonassola hills, on the Ligurian coast

GROWING GROUNDS

Various and characteristic; mostly clayey with a medium mixture soil

MICRO-CLIMATE

Quite warm, dry and breezy

WINE-MAKING PROCESS

The must which is obtained by the direct grapes pressing, is left to settle and only the clear part will be put to fermentation in stainless steel tanks at a controlled temperature

AGEING

In order to appreciate all of the heady olfactory hues given by the grapes characteristics and fermenting process, the new wine is bottled as soon as possible, that way it can be put on the market in time for Easter break of the year following the year of harvest

COLOUR

Tender pink

AROMA

Fruity, defined by pomegranate, raspberry and red cherry notes

TASTING SENSATIONS

Delicate, with floral notes of rosehip, peony and jasmine and fruity notes of wild strawberry and white peach

ALCOHOL CONTENT

13% vol