

Volio PolyKeg

COUNTRY
Italy

REGION
Emilia-Romagna



Rose Sparkling Wine

VARIETALS
Sangiovese, Merlot

VINIFICATION
Soft pressing and a slow fermentation in stainless steel tanks at a controlled temperature (20°-22°C). Sparkling process is done using the Charmat method in pressurized stainless steel tanks.

ANALYTICAL DATA

ABV
10.5%

TASTING & PAIRINGS
Appearance: Pale pink.
Nose: Fresh violets and cherries.
Palate: Medium intensity with a persistent perlage.



AVAILABLE FORMATS
20L



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