



"Siri" in Piedmontese means the hill overlooking the sunrise and, in ancient origins, it was the name given to a woman of great charm that would lead to victory.

Pink expression of our auctotone grapes, our Sirì is the fertile land that gives light to this wine with a scent of red fruits and delicate floral aromas. A victory of the Langhe.

"SIRÍ" rosé

VINEYARDS:

Municipality: Monforte d'Alba. Grapes variety: Nebbiolo.

Exposure: South-East, South-West. **Soil structure:** Clay and limestone.

Vine training: Guyot.

Harvesting method: Completely manual. **Harvesting period:** Mid September.

VINIFICATION:

After a careful selection we proceed with a soft pressing of the grapes aimed at obtaining only the noblest must.

The vinification takes place in steel vats at low temperature to maintain the typical fruity and floral aromas, with only a short period of maceration in contact with the skins.

After a period of stabilization it is finally bottled and rests in the bottle for a while before being released on the market.

Alcohol content: 12 - 12,5% vol. Format produced: 0,75 l.

TASTING NOTES:

Sight: Bright pink.

Smell: Aroma of flowers like rose and violet, small

strawberries and cherries.

Palate: Smooth, fresh, balanced. It stands out for its

finesse and persistence.

SERVICE NOTES:

Ideal temperature: 10-12°.

Ideal glass: Medium wide glass for rosè wines with

fruity aromas.

Pairings: perfect for aperitifs, raw fish, vegetarian

dishes and delicate meats.

Disposal



