



# Baccorosa

/Bah-co-rosa/

**VINTAGE** NV

APPELLATION





A blend of aromatic Italian grapes



**SERVING TEMPERATURE** 46°- 50°F



### VINIFICATION

The grapes undergo a soft pressing; the must is made clear by refrigeration and then fermented in temperature-controlled tanks. Once the must has reached 3%- 4% alc. vol., it is chilled in order to preserve the primary aromas from the grapes. This step is followed by the Charmat sparkling wine process.

#### COLOR

Bright ruby-red with subtle pink sparkles.

#### BOUQUET

Fruity and floral, with nuances of roses and hints of musk.

## PALATE

Refreshing and delicately sweet, with an appealingly fruity finish.

#### FOOD PAIRINGS

Perfect at the end of a meal with desserts, cookies, cakes and an assortment of cheeses. Also delicious just on its own, as a refreshing, low-alcohol drink.



Italia del vince