

Rovere Grossa



NAME OF WINE: Rovere Grossa Rosso semidolce

PRODUCTION TECHNOLOGY: After a soft pressing and maceration at 23 ° C, the wine slowly ends fermentation at 18 ° C to preserve its fruity aromas, the fermentation is stopped with a cold filtration in order to maintain a residual sugar that complete its fragrance

TASTING NOTES: Bright ruby red of good intensity, fruity and floral aromas, round, persistent and pleasantly soft taste

SERVING SUGGESTIONS: cheesecake, smoked food, fruit tarts

SERVING TEMPERATURE: 10 ° C-12 ° C

ALCOHOL: 8.5% vol

RESIDUAL SUGAR: 40 g/l

Rovere  Grossa



NAME OF WINE: Rovere Grossa Bianco secco

PRODUCTION TECHNOLOGY: After a soft pressing and a 24-hours decantation, the must is fermented at 16 °C with selected yeasts.

TASTING NOTES: straw yellow colour, delicate floral aromas, taste fresh and light

SERVING SUGGESTIONS: soups, fish

SERVING TEMPERATURE: 10 °C

ALCOHOL: 11% vol

RESIDUAL SUGAR: less than 4 g/l

Rovere Grossa



NAME OF WINE: Rovere Grossa Rosso secco

PRODUCTION TECHNOLOGY: After a soft pressing and maceration at 23 ° C, the wine slowly ends fermentation at 18 ° C to preserve its fruity aromas

TASTING NOTES: Bright ruby red of good intensity, fruity and floral aromas, fresh and persistent flavor

SERVING SUGGESTIONS: tasty soups, smoked food

SERVING TEMPERATURE: 16 ° C

ALCOHOL: 11% vol

RESIDUAL SUGAR: less than 4 g/l

Rovere Grossa



NAME OF WINE: Rovere Grossa Bianco semidolce

PRODUCTION TECHNOLOGY: 24-hours pellicular cryomaceration, fermentation with selected yeasts at controlled temperature of 16 °C-18 °C. The fermentation is interrupted with a cold filtration in order to maintain a sugar residue which completes the fragrance of the wine

TASTING NOTES: straw yellow colour, floral aromas with hints of citrus and yellow fruits, sweet, fresh and light taste

SERVING SUGGESTIONS: cakes, pastries, cheeses

SERVING TEMPERATURE: 10 °C-12 °C

ALCOHOL: 8.5% vol

RESIDUAL SUGAR: 40 g/l