



# Cantine Francesco Montagna

## PINOT NERO ROSÉ

*Dry Rosé Wine*

**Grape Varietal:**

100% Pinot Noir

**Production Area:**

Southwest Lombardy - Oltrepò Pavese - DOC

**Alcohol Volume:**

11.5% by vol.

**Harvest:**

Grapes are harvested by hand during the last week of August and first week of September once they have reached their optimum ripeness.

**Vinification:**

After grapes have been destemmed and pressed, the skins are left in contact with the must for 24 hours. After this, the solids are separated from the liquid as it goes through a controlled fermentation process. It then undergoes a second fermentation in the autoclave.

**Characteristics:**

Provides a brilliant rose color with bright hues. A subtle and delicate bouquet with hints of rose petals and fruit. The taste is fresh and lively. A pleasant and easy to drink wine.

**Serving Suggestions:**

Enjoy this wine with seafood salads, grilled fish, grilled vegetables and omelets. Best served between 46 - 50° F.

