

LA NONA ROSA



La Nona Rosa is a special production of Grisa winery.

A fancy name that outlines both the softness of a rose and the sturdiness of the same in a bush.

For this rosé wine the grapes used are from Nebbiolo and Barbera vines.

The harvest, carried out manually, takes place after the middle of September. The grapes are crushed with soft pressing and then fermented in stainless steel tanks at a controlled temperature of 16 ° - 18 ° for fifteen days. Then remains on selected yeasts for about three months.



Grape variety: Nebbiolo 50% – Barbera 50%

Type of soil: Calcareous clay

Elevation: 300 m above sea level

Plantation: Guyot

Alcohol: 12,5°-13°

La Nona Rosa presents a more or less intense bright pink color. At the nose gives delicate sensations of fresh fruit and flowers; on the palate it shows evident structure, with good alcoholic impact refreshed by the lively acidity that supports the taste in a pleasant finish. It is suitable to combine with dishes such as light appetizers, white meats, fish and is excellent to accompany the aperitif. Serving temperature 12 ° - 14 °. Also sold in bag in box and jugs.



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