

# 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. 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.



**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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