

# M.P.F.ROSSO “IL CANTORE”

## Our sweet rare red wine



After crushing, grapes are macerated on the skins for 3 to 4 days in order to extract the desired color; the juice is then put in stainless steel tank at 0 degrees C to stop fermentation, aged in vat until bottling, obtaining this very versatile and particular red sweet wine.

Delicate ruby red, sweet and sparkling with fine bead, it expresses the elegant aromas of roses and strawberries. Aromatic, delicate and harmonious on the palate. Very well balanced. Perfect with strawberries, red fruits, fruit salad, pastry and all kinds of desserts. It matches well with spicy cheeses as well, or just great to relax with anytime.

Ideal in the preparation of cocktails and refreshing, thirst-quenching drinks, it could be a meditation wine as well.

Enjoy it!

<b>Variety of grapes</b>	Selected cuvée of 10 ancient aromatic grape varieties
<b>Production area</b>	Mombaruzzo (ASTI)
<b>Appellation</b>	M.P.F. Rosso
<b>Soil</b>	calcareous, clayey
<b>Harvesting</b>	mid –end September
<b>Harvest Method</b>	Manual in 20 kg boxes
<b>Fermentation</b>	3-4 days on skins
<b>Bottling</b>	In springtime
<b>Ageing</b>	consume within 2/4 years
<b>Serving Temperature</b>	10°-12°C. degrees if pairing with desserts
<b>Serving Room temperature</b>	18°-20°C. degrees centigrade to enjoy for meditation

