

## ROSATELLO PRIMA CUVÉE



<b>Color</b>	Rosé with distinctive cherry highlights.
<b>Aroma</b>	A generous and accomplished expression including the fruity fig aromas and an expansive tobacco and leather finish.
<b>Tasting profile</b>	The bold flavors immediately embrace the palate with enticing fruits of the forest overtones. The pleasing softness on the long and upbeat finish complete the profile.
<b>Full tasting Notes</b>	The contemporary take on Rosatello by Ruffino.
<b>Food pairings</b>	Versatile, pairing well with grilled vegetables, cured meats and chicken stew.
<b>Winemaking notes</b>	White winemaking with cold skin maceration after soft pressing. The wine ferments in temperature-controlled steel vats, followed by bottling at a constant temperature.
<b>The story</b>	Rosatello is a 1960s legend, when Ruffino had the idea of introducing this label that combined the aromas of a white wine with the body of a young red. It proved a runaway success and the drop-shaped bottle still remains a happy memory for many. Rosatello is a wine best enjoyed in company at a party with friends or as an aperitif.

### WINEMAKING DETAILS

<b>GRAPE VARIETIES</b> A blend of red grapes.	<b>AGING</b> Steel.	<b>SERVING TEMPERATURE</b> 8°/12°
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### DID YOU KNOW?

Rosatello has also been reworked in an interesting way to make inspired cocktails: the refreshing and characterful Rosatello Spritz and the fuller bodied Rosé Sbagliato.