



Monte Luzzo
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
ROSATO

Bag in box



Year
2025

Vineyard

Cultivation system: espalier cultivation
- guyot pruning
Soil: sandy and clayey
Harvesting: manual

Winemaking

Removal of grape stalks and cooling at 5°C
Soft pressing at 0,6 Atm
Cold maceration for 15 h
Dissolved nitrogen flotation
Fermentation case: stainless steel, temperature-controlled tanks
Ageing: 2-3 months in steel

Tasting Notes

Colour: pale onion skin pink
Flavour: delicate and intense, with aromas of red fruits, pink grapefruit, mint, apple and rose petals, strawberry, apple, and mint
Taste: fresh, fragrant, and fruity
Serving temperature: 8/10°C
Food pairing: Salads and cold vegetables, rice salads, fish soups

Alcoholic Content

11,5% vol

Ageing potential

4/6 weeks after opening

Packaging

Box content: 3 Lt
Units per carton: 4
Layers: 5
Cartons per layer: 12
Cartons per pallet: 60
Carton measure: 17,5x40x27
Gross weight: 13 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591004152



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Monferrato

Roero

Langa

