



Linea Sant'Evasio

Vino Rosato “Ivrosè”

HARVEST

The harvest takes place during the period between 15 and 20 September, depending on the ripeness of the grapes.

WINE

The grapes are de-stemmed, crushed, and left in contact with the skins for 12 hours. We proceed with the racking and the wine is left to ferment at controlled temperature until all the sugar. Ready to be bottled is filtered again before ending up in the bottle.



TASTING NOTES

Color: deep pink

Bouquet: delicate, focused on small persistent aromas of wild berries with a pleasant fragrance of orange peel, rose, cumin.

Taste: Elegant, velvety. Excellent structure in which the nice and delicate hint of spice, sweet almond and yeast: all components causing great harmony and great persistence.

METHOD 'SERVICE

Temperature: 10-12 ° C.

Pairings: suitable for appetizers, pasta, pizza, white meat and fish.

Nane Ivrosè: Il faut toujours être IVRE.Tout est là : c'est l'unique question. Pour ne pas sentir l'horrible fardeau du Temps qui brise vos épaules et vous penche vers la terre, il faut vous enivrer sans trêve. Mais de quoi ? De vin, de poésie ou de vertu, à votre guise. Mais enivrez-vous." (Charles Baudelaire)



Red wines