

FORESTI – Rossese “Luvaira”



€ 32,00
Cl 75

Fresh, with good tannic drive and a minerality accentuated by the slightly vanilla finish.

Alcohol content: 13%

Type: Still Red Wine

Region: West Liguria

Area: Camporosso (IM)

Vineyards: pure Rossese

Vinification: Produced from a single one-hectare vineyard in the municipality of San Biagio della Cima planted in 1913. Fermentation takes place in steel using indigenous yeasts, with a maceration period of 10-12 days. The wine then matures for at least 6 months in used barriques. It is bottled in a limited number of bottles

Description: deep ruby red

Perfume: withering roses and violets, sweet spices and light roasted notes.

Taste: In the mouth it is fresh, with good tannic drive and a minerality accentuated by the slightly vanilla finish.

Matching: Accompany red meat dishes or lightly structured main courses.

Service temperature: room temperature