

FORESTI – Rossese di Dolceacqua DOC



€ 16,00
CI 75

Elegantly savoury, gentle tannins with a pleasantly bitter aftertaste.

Alcohol content: 13%

Type: Still Red Wine

Region: West Liguria

Area: Produced in the municipalities of Camporosso, Bordighera, Cipressa, Diano San Pietro and Ranzo.

Vineyards: Pure Rossese di Ventimiglia

Vinification: the grapes are harvested by hand, in the hours immediately following the harvest, and are softly crushed on arrival in the cellar. Fermentation takes place at a controlled temperature in stainless steel tanks and is carried out with selected yeasts.

Description: Medium ruby red colour with slight violet hues

Perfume: delicate hints of cooked cherries and slightly wilted roses.

Taste: In mouth, it's balanced, slightly dry with a slight tannic vein. It finishes with a pleasant and typical bitterish aftertaste..

Matching: Suitable for accompanying white meats, especially rabbit, medium-aged cheeses and, if the serving temperature is slightly lowered, even elaborate fish dishes such as stockfish and octopus stews.

Service temperature: room temperature