



TORO ROSATO I.G.T. BIO

SPECIFIC FEATURES

DENOMINATION:

TORO ROSATO I.G.T. BIOLOGICO.

CLASSIFICATION:

RED STILL ORGANIC WINE.

GRAPES:

40% ALEATICO, 30% PRIMITIVO, 30% AGLIANICO. GRAPES FROM GIOIA DEL COLLE, BARI.

HARVEST:

BEGINNING / MIDDLE OF SEPTEMBER.

TASTE:

SMOOTH, SILKY, AND PLEASANT, FRESH WITH A PERSISTENT ENDING AND BALSAMIC NOTE.

COLOUR:

INTENSE AND BRILLANT CHERRY-RED.

FRAGRANCE:

FINE SMELLS OF FRUITS, STRAWBERRY AND RASPBERRY,
AND FLOWER OF ROSE AND HINTS OF AROMATIC HERBS.

BOTTLES PER BOX:

N° 6.

SIZE:

750 ML.

ANALYTIC INFORMATIONS

ALCOHOL CONTENT:

12% VOL.

INFORMATIONS

SERVICE TEMPERATURE:

SUGGESTED BETWEEN 8°C AND 10°C.

SUGGESTED COMBINATIONS:

FISH DISHES.



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