

VERANDA ROSE

TYPE:

Dry Rose Wine

VINTAGE:

2020

CLASSIFICATION:

Protected Geographical Indication
Macedonia (PGI)

VARIETAL COMPOSITION:

Xinomavro 80% - Merlot 20%

VINIFICATION:

Separate vinifications are undergone for each grape variety, cold prefermentation maceration for 2 hours and alcoholic fermentation at 15-16,5 °C.

COLOUR:

Medium salmon colour.

NOSE:

Fruity nose with rich expression. Strawberries, rose petals and tomato make up an interesting bouquet.

TASTE:

Well balanced mouth, medium bodied reminding the nose aromas, with long aftertaste.

AGEING POTENTIAL:

3 years

SERVING SUGGESTIONS:

Stuffed tomatoes and peppers. Pasta in light tomato sauces, grilled salmon and pizzas.

ORGANOLEPTIC CHARACTERISTICS:

Vol.: 14,0%

Res.Sugar: 2,3 gr/ltr

Ph: 3,08

T.A: 6,7 gr/ltr (tartaric acid)

V.A: 0,38 gr/ltr (acetic acid)

SO₂ free: 26 mg/ltr

SO₂ tot: 100 mg/ltr

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