



Fosso Corno

ORSUS Vino Rosato

Grape varieties:

Orsus Rosé is made with typical grapes of Abruzzo.

Harvest:

the harvest takes place first half of September.

Vinification:

the soft pressing of the grapes is followed by an extremely short maceration process in contact with the skins, performed in order to obtain a delicate rosé color. The rosé wine-making process is carried out into stainless steel vats at cool, carefully controlled temperatures.

Winemaker's notes:

Orsus Rosé has a pale petal pink color with bright glints. The bouquet's fresh and characterized by fine fruity notes. The wine's well balanced, elegant, pleasantly fresh, and fruity.

Pairings:

ideal companion to finger food, cold cuts, light pasta and rice dishes. It pairs very well seafood, such as lightly cooked shellfish and grilled fish. Good match to white meat too.

You can try a curious pairing with seafood paella.

Ideal serving temperature:

6° - 8° C.

