



## MIMI PIEMONTE ROSATO DOC 2023

### COSSETTI

Category: Classics

PRODUCTION AREA: Castelnuovo Belbo - Asti.

VARIETIES: 70% Barbera – 30% Freisa

GROUND: soil composed of marly and calcareous clays and with an excellent south south/west exposure. These conditions make it particularly suitable for the cultivation of Barbera grapes to which it ensures good characteristics of body and structure, balance and harmony.

FORM OF BREEDING: Traditional Guyot

VINIFICATION/AGEING: The grapes are destemmed and after an initial soft pressing the free-run must is left in contact with the skins for a few hours. After racking, fermentation takes place using only selected yeasts. The wine is generally bottled after 2/3 months of aging in stainless steel tanks.

CHARACTERISTICS: Pink color with purple hues, aromas of fresh fruit with light aromas of raspberries and cherries.

FOOD PAIRINGS: To be uncorked at the moment, it is perfect as an aperitif and also to accompany cold dishes, fish, white meats and even barbecues and not too mature cheeses.

SERVICE TEMPERATURE: 10 - 12 °C