



NERONEIMPORTS

MORO

## MERLOT ROSE

**Style:** Dry rose wine.

**Colour:** Crystal clear, cherry pink color and dense texture.

**Aroma:** Its accented bouquet is reminiscent of raspberry, cherry, cranberry, rosehip, poppy, and grass.

**Taste:** The taste is refreshing and mineral, with slightly noticeable tannin. A wine with an intense and elegant taste, medium body, and persistent aftertaste.

**Food pairing:** Pasta, pork, steak tartare, grilled salmon or tuna, pizza.

**Serving temperature:** 8 – 10°C

**Vineyard:** Grassy vineyard with marl. Southwest exposition.

**Vine form:** Single cordon with 4 buds.

**Harvest:** Hand harvest in the middle of October.

**Vinification:** Merlot without maceration. Fermentation for 12 days in a stainless steel tank.

**Maturation:** 1 year stainless steel tank.

**Bottling:** 0,75L bottle with cork.

