IMPERSON



Rose 2016

Emotion de Provence - Rose 2016

APPELLATION

Provence

VARIETAL COMPOSITON

65% Grenache, 20% Syrah, and 15% Cinsault

ALCOHOL CONTENT

12.6% Alc. By Vol

WINEMAKING

Wine is made separately from each grape variety; the Syrah undergoes direct pressing, while the Grenache and Cinsault undergo slight pre-fermentation maceration. The juices are then settled, and the alcoholic fermentation takes place at between 17 and 18°C. There is no malo-lactic fermentation. Slight clarifying is then performed, and early bottling.

TASTING NOTES

With a light pink color, the refined and elegant nose subtly reveals notes of citrus fruit. Beautiful fresh, harmonious mouth feel, with some roundness and texture which ends with an everlasting aromatic persistence.

FOOD PAIRING

It is a perfect pair to appetizers, coldcuts, and medium-ripe cheeses. Serve at 14-16 °C

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