

DESCRIPTION: A balance blend of **65% Barbera, 10% Dolcetto , 10% Grignolino and 15% Nebbiolo** wines. La Rosa di Bacco leaves a lasting impression of flavor and texture on the palate. This decadent blend is framed by hints of wildflowers, cherry, light pepper spice and dry fruits. La Rosa di Bacco has a medium body with a slight dry light tannic finish.



GRAPE VARIETY:

65% Barbera, 10% Dolcetto , 10% Grignolino and 15% Nebbiolo

TYPE: DRY RED WINE

PAIRINGS:

Combines perfectly with starters, cured and smoked meats, sharp and smoked cheeses, pasta, pizza, grilled meats and sausages

BEST SERVE TEMPERATURE: 15 ° - 18 ° c.

ALCOHOL BY VOLUME: 11.5 % vol



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