



Francesco & Scanavino
SELEZIONE VINI NOBILI



OSE'
Rosè Wine

Left briefly to macerate on the skins, a blend of red Barbera and Nebbiolo grapes produces a juice with a lovely light pink colour tending to cherry-red.

On the mouth it is well-balanced and savoury, showing great freshness accompanied by elegant tannins that contribute to good length of flavour.

GRAPE-VARIETIES: 50% Barbera - 50% Nebbiolo

SOIL: sandy, clayey

COLOUR: soft pink tending to cherry-red

NOSE: fresh and appealing, featuring floral and fruity notes

TASTE: dry, well-structured, delicate and elegant, soft and extremely light

MATURING: in steel barrels

AGEING POTENTIAL: 3-4 years

FOOD PAIRINGS: excellent as an aperitif, and a perfect match for light starters and all fish dishes, as well as delicate soft cheeses

RECOMMENDED GLASS: open tulip

SERVING TEMPERATURE: not too chilled, 8-10 °C.

Francesco Scanavino &C. sas

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