

## LIGREZZA



This rosé wine embodies “cheerfulness” with its fresh, joyful fragrance. Its crisp freshness recalls the bonfires of broom shrubs burned in their villages to celebrate the Immaculate Conception on December 8th. The delicate color, bright taste, and bouquet reveal a variety of regional flavors, making it especially refreshing during the hottest hours.

**Varietal:** Gaglioppo 100%

**Appellation:** Calabria IGT

**Production Zone:** Montino land of Altomonte

**Soil:** Clay on calcareous substratum

**Farming Practice:** Sustainable Agriculture

**Vinification:** It involves a brief maceration, lasting only a few hours, to impart its characteristic color and preserve its fresh, fruity profile.

**Maturation:** It undergoes a brief maturation process. After vinification, it is typically matured in stainless steel tanks to preserve its fresh and fruity character.

**Tasting Note:** It offers a vibrant and fresh tasting experience. It presents aromas of ripe red berries, such as strawberries and raspberries, along with floral notes. On the palate, it is lively and refreshing, with a balanced acidity and a hint of minerality, making it an ideal summer wine.

**Food Pairing:** It pairs well with Parmesan, seafood, salads, grilled chicken, and fresh berries.

