

VILLA ROSA

WINE TYPE: Rosé aerated semi-sparkling wine

GRAPE VARIETY: 100% Baga

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline with a slight gas release.

COLOUR: Defined rubi colour.

AROMA: Intense nose of fresh red fruit like cassis, strawberry and redcurrant.

TASTE: Fruity and soft, it presents a slight effervescence that gives crispness and lot of elegance.

WINEMAKING PROCESS: Total destemming, soft pressing, natural static clarification. Alcoholic fermentation at 18°C.

AGEING: A minimum of 1 month in bottle.

LONGEVITY: 6 to 12 months.

SERVING SUGGESTIONS: Ideal for leisure times. It goes well with light cold meat, stewed or grilled white meat, roasted fish and shellfish. Drink at 6/8°C.

ANALYTICAL PARAMETERS:

Alcoholic level: 11 %

pH: 3.40

Total acidity: 5.4 g/l

Total sugars: 12.0 g/l



Bottle size (ml)	EAN-13 code of the bottle	Number of bottles per case	Dimensions of the case (m) (L x W x H)	Volume of the case (m3)	Gross weight of the case (Kg)	ITF-14 code of the case	Number of cases per pallet	G. weight of the pallet (Kg)	Height of the pallet (m)
750	5601271019101	6	0.235x0.156x0.322	0.0118	7.50	65601271019103	25 x 4 = 100	775	1.45

Ingestion by pregnant women and groups allergic to sulphites is not advisable. The minimum legal drinking age must be respected.