

VILLA ROSA

Rosé Colheita Seleccionada 2019

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: Rosé

GRAPE VARIETIES: 100% Baga

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline

COLOUR: Defined pink colour.

AROMA: Intense nose of fresh red fruit with a predominance of strawberry and redcurrant.

TASTE: Fruity, fresh, elegant and harmonious.

WINEMAKING PROCESS: Total destemming, soft pressing, natural static clarification and alcoholic fermentation at 16°C.

AGEING: A minimum of 2 months in bottle.

LONGEVITY: 18 to 24 months.

SERVING SUGGESTIONS: It goes well with pasta, boiled or grilled fish, shellfish, grilled white meat and soft cheeses or during leisure times. Drink at 8°C.

ANALYTICAL PARAMETERS:

Alcoholic level: 12.5%

pH: 3.30

Total acidity: 5.5 g/l

Total sugars: 6.0 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	5601271032032	6	0,235 x 0,156 x 0,322	0,012	7,50	65601271032034	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.