

CASORZO DOC "VOULET"



Color

Ruby red toward cheery red.

Fragrance

Scented, fruity, and floral aroma where the rose dominates.

Flavor

Sweet, fresh, delicate. It keeps unchanged the typical flavor of the newly squeezed must.

Combinations

Pastry and, in general, desserts. It is great with fruit salads, in particular with peaches instead of sugar or with cream ice-creams. It is particularly indicated as part of aperitifs.

How to serve it

Serving temperature: 8-10° C.

Storing

The bottles must be stored horizontally away from the light and in fresh environment. In order to taste at its best the fragrance, it must be drunk within a year and a half, at the most two.

Wine-making

Wine made at a controlled temperature in refrigerated steel basins, it is kept with the skin only for one, two days. Racked off, it is put in autoclave at a temperature of 0° C.

Grapes

Casorzo Malvasia. It is an autochthonous vine grown only in Casorzo and, some, in the nearby towns.