

## CASORZO DOC "AGRICOLA SULIN"



### 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.

### Vineyard description

The vineyard is located in the territory of Grazzano Badoglio at a height of 300 meters above sea level and the soil is calcareous.