



## **MERASTRI** Rose

Varietal Composition: Syrah, Mandilari

Style: Rose

Hand Harvest: End of August to middle of September.

**Alcohol Content:** 11% by Vol.

Vinification: Classic rosé vinification for each variety separately in stainless steel tanks using

selected yeast strains.

Colour: Rose.

Nose: Ripe red forest fruit aromas.

Mouth: Delicious sweet and sour flavours of forest fruit, sour cherry and cherry. The finish is sweet

with a hint of honey.

Harmony of flavours: Seafood pasta, salads, yellow cheese and fruits.

**Served at:** 15-16°C.