

BACI DOLCI



Pink

IGT Veneto, Italy

VARIETIES

35% Garganega, 35% Marzemino, 30% Moscato

VINIFICATION

After the grapes are gently crushed, there is a brief maceration period with skins intact to extract color and flavor. Fermentation takes place under controlled temperature in stainless steel. Secondary fermentation takes place in closed tanks, creating a lively slightly *frizzante* wine.

TASTING NOTE

A delicate, bubbly, pale pink wine. Fresh strawberry and cherry aromas. Light bodied with red fruit flavors and a refreshing sparkle to balance the semi-sweet finish.

SERVING SUGGESTIONS

Excellent as an aperitif or with casual fare.



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