

BACI DOLCI



"Sweet Kiss"

IGT Veneto, Italy

VARIETY

50% Marzemino, 50% Merlot

VINIFICATION

After a gentle crushing of the grapes, there is a brief period of maceration with skins intact. Alcoholic fermentation at a controlled temperature of 37°– 41° F. Secondary fermentation takes place in closed tanks, creating a lively slightly *frizzante* wine.

TASTING NOTE

A delicate, slightly frizzante wine with an intense, ruby red color. Fresh strawberry & black cherry aromas with hints of roses. Cherry pie flavors, medium-full bodied with refreshing sparkle to balance the semi- sweet finish.

SERVING SUGGESTIONS

Excellent as aperitif or with pizza, pasta or any other casual fare.

