



CANTINA SUASA

## Mea Rosa

Marche I.G.T. rosato

**Grape variety:** Sangiovese and Montepulciano

**Production area:** Castelleone di Suasa

**Harvest:** Carried out by hand with selection of bunches

**Vinification technique:**

The destemmed grapes are left to macerate in stainless steel vats, then switch to fermentation in thermocontrolled stainless barrels, finally the refinement of the wine is done in stainless steel tanks until bottling

**Alcohol:** 13,5 % vol.

**Colour:** Bright pink

**Recommended serving temperature:** 10 °

**Best with:**

Appetizers, roasted white meat, veal, pork, rabbit.  
Great pairing with fish soup

