

ROVELLOTTI

VITICOLTORI IN GHEMME

RONCO AL MASO
COLLINE NOVARESI D.O.C VESPOLINA



Tasting notes

Colour: deep ruby red with purple hues.

Nose: macerated rose, fresh fruits, spicy and peppery notes.

Flavour: crisp, dry and aromatic with red fruits.

Suggested food pairing: sausages and local rice and meat-based dishes, cheeses.

Recommended serving temperature: 15-16°C.

RONCO AL MASO

Grape and vinification

Varietal: Vespolina 100%.

Yield per acre: 2,600 kg.

Vinification process: natural alcoholic fermentation, malolactic fermentation in temperature-controlled steel tanks.

Refining: minimum 4/6 months in bottle.

Longevity: very pleasant to drink within the first 12-24 months, improve even further in the following years.