



# ROMAZZA

## JUST DRINK IT OR MIX IT\*\*

### Cultivation area

The sloping vineyards of Aigialia and Achaia in the Peloponnese

### Grape varieties

The Roditis and the Merlot of the semi-mountainous vineyards in Aigialia and the Muscat of Rio in Achaia.

### Wine style

Medium-sweet Rosé

### Winemaking

Careful selection of the grapes for them to arrive to the winery in the ideal state of maturity and hygiene. Harvest in small crates. Maceration at low temperature and subsequent fermentation at moderate temperature not exceeding the 20°C. Separation from the skins with mild pressure. Bottled under inert gas atmosphere.

### Personality

A modern and attractive semi-sweet rosé wine full of the intense aromas of citrus and exotic fruits but also cherry and strawberry. Rich in the mouth, it combines its sweetness with the coolness of its acidity. It is ideally suited for Asian cuisine and light sweets.

**\*\*** Enjoy it as well in delicious cocktails that you can find in our website.

Volume: 750ml

*Available also in 187ml bottles*



12 bottles/carton 60 cartons/pallet