



DEL TUFO BRUNO

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Fior Di Neve



First red wine of the vintage vinified in rosé to provide an alternative for a light, fresh wine.
Perfect for the summertime.

Sensory Profile

Colour

Rose Wine

Bouquet

Full of character, intense and pleasantly fruity.

Taste

Dry, slightly acidic, with good body, harmonious.

Maintenance

In fresh place, deprived of light with lain down bottle.

Combining

Risottos, soups, ham, pies and cakes, egg dishes and grilled fish, grilled white meats.

Serving Temperature

8°-10° C.

Specifications

Wine Type

Dry Rose Wine

Grapes

80 % Dolcetto, 20 % Pinot Black

Vineyard

Cover-cropped with legumes through end of June, then mulched

Harvest

Hand-picked, with rigorous grading of bunches. Mid-, end-September, upon perfect maturation.

Vinification

Destemming delicate and soft pressing of the grapes. The must remain in contact with the marc only 12 hours and then continues fermentation without marc at a controlled temperature.

Maturation

Three months in stainless steel, then 3 months' bottle ageing.

Cellaring Potential

1-2 years