



ROSATO NEBBIOLO

“Rosanebbia”

Cascina Pace has been making wines since 1934. They were among the pioneers of winemaking in Roero.

Once a farm full of plums, cherries, peach orchards, the famous Madernassa pears, and hazelnut bushes, today it is fully dedicated to vineyards.

Currently the winery has 22 hectares planted with Nebbiolo, Barbera, Arneis, Favorita, Chardonnay and Pinot Noir.



APPELLATION: Vino da Tavola

*when they started making this Rose' there was no DOC/IGT appellation

GRAPES: 100% Nebbiolo

SOIL TYPE : mix of clay and sand

HARVEST : Manual, end of September

VINIFICATION: Short skin contact maceration (8-12h) at low temp (10-12C)

AGING : Stainless steel vats

ALCOHOL: 14%

TASTING NOTES: Nebbiolo's elegance is apparent in the nose, adding floral-tinged spice and fruit notes. On the palate, Rosanebbia rosé is intense with a long dry finish and lingering suggestions of rose petals.