



Denominazione di Origine Controllata  
Riviera Ligure di Ponente

## ROSSESE

### Characteristics

Mor or less intense ruby red colour. Ample, intense, persistent, fine and fruity to the smell with scents of rose, strawberry, raspberry, blueberry and lightly winy. Dry and rich to the taste but fairly soft and pleasantly warm, medium-bodied and lightly tannic.

### Grape varieties and area of production

It is produced with grapes from the rossese vine harvested in the vineyards of Ortovero and "Ponterotto".

### Type of cultivation

Spurred cord

### Grape total per hectare

Max 90 q.li

### Total in wine

Max 70%

### Alcohol content

12 / 13% vol. depending upon the vintage.

### Total acidity

Min 4,5 g/l

### Dried extract

Min 19 g/l

### Food matching

Dry red wine ideal to accompany first courses such as Genoese style ravioli, trenette pasta and risotto in meat sauce, cannelloni and second courses such as Genoese cima (stuffed veal pocket) veal with mushrooms, roast game birds, Liguria style salt cod, fish soup and many other dishes of the Italian regional cuisine.

### How to serve and to store

Serve at a temperature of 16-17°C in medium stem wine glasses.  
Store in horizontal position in the red wine racks of the cellar.  
Best consumed in one or two years depending upon the vintage.