

# Rosie

SWEET ROSÉ WINE

# D'Agostini™ WINES

## Tasting Notes

Rosie Sweet Rosé captivates with its inviting strawberry jam and tropical fruit nose, setting the stage for a palate that bursts with the vibrant notes of bright cherry and a carefully balanced sweetness. The effervescent quality lends a lively touch to the overall experience, enhancing the wine's refreshing character. The finish is clean and satisfying, leaving a lingering impression of ripe cherries. Rosie is a perfect choice for casual sipping or pairing with light desserts, offering a harmonious blend of flavors that elevates any occasion.

## Pairing

Rosie, with vibrant acidity, gracefully complements dishes from charcuterie boards to Mediterranean fare and spicy dishes like Thai basil stir-fry. Indulge in the delightful pairing with espresso-infused treats such as espresso mousse and tiramisu. Served chilled, this sweet Barbera Rosé elevates any dining experience with its refreshing and adaptable character.

## Winemaking

Rosie is a meticulously crafted wine, made entirely from our estate-grown Barbera grapes. After a careful hand-sorting process, the grapes undergo a gentle pressing, with the free-run juice separated to achieve its vibrant pink color. The fermentation takes place in a temperature-controlled stainless steel tank, enabling precise control and subsequent removal of yeast at the desired sugar level. This meticulous approach is followed by careful filtration and stabilization, resulting in an elegant and consistently high-quality product.

**RELEASE DATE**

May 15th, 2023

**APPELLATION**

California Shenandoah Valley

**VARIETAL COMPOSITION**

100% Estate Grown Barbera

**VINTAGE**

NV

**ALCOHOL**

13.5%

**RESIDUAL SUGAR**

111 g/l

**CASES PRODUCED**

215

**UPC**

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