

ROSATO DA UVE BARBERA 2024 "BERENIS"

NAME

Berenis was named after Berenice, the thoroughbred of the Estate. Symbol of grace and energy, it inspires this rosé from Barbera grapes which reflects its natural elegance and vitality, expressing the freshest and most refined face of the vine.

VINIFICATION AND REFINEMENT

The harvest takes place at the end of August, with thinning of the bunches to concentrate the quality. Fermentation lasts about two weeks in steel, with progressive lowering of the temperature to promote more complex aromas. This is followed by decanting and aging for six months on the fine lees, until bottling at the beginning of summer.

VISUAL INSPECTION

Bright pale pink color with coppery reflections, bright and crystalline. The texture is fine, with elegant and light bows.

OLFACTORY EVALUATION

The bouquet is thin and fragrant, with hints of wildflowers, small fresh red fruits such as raspberry and currant, and delicate citrus notes reminiscent of pink grapefruit. Mineral nuances and a touch of aromatic herbs emerge on the finish.

GUSTATORY ANALYSIS

On the palate it is fresh and dynamic, with lively and well-integrated acidity. The sip is crunchy, savory, with a flowing drink that alternates fruity sensations with light notes of powder. The balance between freshness and softness gives an elegant and persistent finish.

ALCOHOL CONTENT

12,0%

SERVICE AND PAIRINGS

Perfect as an aperitif wine, it pairs with great versatility with light and refined dishes: fish carpaccio, shellfish, summer salads, fresh cheeses and vegetable-based dishes. Splendid with pizza or paella, tuna or salmon tartare, and with a hot focaccia with anchovies. Serve at 10-12°C, in medium-sized glasses. It is a wine to be enjoyed in its youth to appreciate its fragrance and vitality, but it can evolve gracefully for 2-3 years, acquiring more complex nuances without losing freshness.