

TECNICAL SHEET



Name: Karina

Denomination: Langhe DOC Rosato

Variety: typical of the territory

Harvest: manual in cases

Vinification: destemming and pressing without maceration of the grapes. Fermentation in steel tanks with a temperature control at low temperatures for about 20 days.

FML: none

Ageing: on fine lees in a steel tank for 2 months

Production: about 1500-2500 bottles a year

Tasting notes:

Colour: rose

Bouquet: characteristic, soft and delicate

Taste: sweet, velvety and harmonious

Service temperature: 10-12°C

Recommended pairings: appetizers, mixed salads, pasta and fish dishes

The name: "Carina" (*nice, pretty) is a compliment but with the "K" it becomes a female name. Rosé is a wine much loved by women, to whom to say "you are pretty" is always a compliment. That's why Karina: Karina as a woman, Karina as a praise, Karina as a nice moment to share.

La Biòca S.r.l.agricola

Via Alba 13/A, Serralunga d'Alba (CN) 12050, ITALIA

P.ta IVA/CF: 03447080049; ICQRF: CN 9214; Numero REA: CN – 291465

t.: (+39) 0173 613 022; e-mail: olga@labioca.it; www.labioca.it

**La
Biòca**