



ROZE

SUVO SORTNO ROZE

Ručna berba, gajbice grožđa su čuvane u hladnoj prostoriji na 10°C tokom 24 sata. Samotok i nežno ceđenje, ovaj nektar je polako fermentisan na niskoj temperaturi 13-14°C. Fini talog je sačuvan i održavan u suspenziji 6 nedelja nakon alkoholne fermentacije. Odmah zatim, blaga filtracija i flaširanje kako bi se sačuvala svežina i primarne arome.

Crvena ribizla i jagoda oduševljavaju nepce.

Kao aperitiv ili uz voćne salate, ali i uz sva jela od testenina, posebno sa rendanim parmezanom.

Bani's Vini

BREG



Berba
2024



Zapremina
0,75 l



Alkohol
12%



Vinograd
Regija Srem - Fruška gora,
Krčedin, Srbija




44°25'51.9" N 21°03'06.8" E



Adresa
Vinarija Breg doo
Krčedin, Glavna 158



 www.vinarijabreg.com



ROZE

DRY VARIETAL ROSE

Harvested by hand in crates, the grapes were preserved in a cold room at 10°C for 24 hours. Free-run juice and gentle pressing, this nectar fermented slowly at low temperature 13-14°C. The fine lees were kept and kept in suspension for 6 weeks after alcoholic fermentation, filtered and bottled quickly to preserve all the freshness and primary aromas.

Redcurrant and strawberry delight the palate.

As an aperitif or with fruit salads, but also with all pasta dishes, especially grated Parmesan cheese.

Boni's Vini

BREG



Year
2024



Size
0,75 l



Alcohol
12,50%



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