



Mearosa

Vermentino Nero

Rosé wine has been part of our winemaking tradition for many years. We have always loved this wine in which the diverse characteristics of our territory come together: freshness, elegance, fruit and complexity. Mearosa represents the harmonious blend of three red grape varieties that have always been cultivated in our territory: Ciliegiolo, Merlot and Vermentino Nero.

Denomination: Liguria di Levante I.G.T. Rosé

Grapes: Ciliegiolo, Merlot, Vermentino Nero

Alcohol content: 12.5 % vol.

Territory: Comuni di Luni e Castelnuovo Magra

Vinification: Cold maceration on the skins for 24 hours, fermentation at controlled temperature



Method of production

Our rosé is born from the harmonious union of three grape varieties: Ciliegiolo and Merlot, which have always been cultivated in our territory, are combined with Vermentino Nero, a native vine of great quality that is characterized by elegance, fruit, freshness and delicate tannins; perfect elements to obtain a high quality rosé. The careful vinification of the grapes at a controlled temperature, and a short stay on the skins, give the wine elegance and finesse.



Tasting

Bright cherry pink color. Berries, strawberry and pomegranate, with hints of hibiscus flowers and slight menthol notes. In the mouth the fruit is well balanced by a very fresh and floral finish.



Cantine Lunae: Via Bozzi, 63 – 19034 - Luni, La Spezia

