

# BREAK THE GLASS

Dry Rose Wine



## Technical Information

CLASSIFICATION.....	Varietal Wine
CLOSURE TYPE.....	STELVIN
COLOR / STYLE.....	Dry Rose Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Grenache Rouge 50% - Syrah 50%
ORIGIN.....	Trifilia of Messinia
ALTITUDE (m).....	300 - 400
SOIL.....	Sandy - Clayey
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.000
PRODUCTION (hl/ha).....	75
HARVEST.....	10/9 - 20/9
VINIFICATION / DISTILLATION.....	"Co- vinification,3-4h skin contact. Fermentation at Low Temperatures (15° C - 17° C)"
BARREL MATURING.....	-
BOTTLES (B).....	10.000
SERVING TEMPERATURE.....	9° C - 10° C

## Technical Data

ALCOHOLIC TITLE (% vol).....	12,0
pH.....	3,3 - 3,5
RESIDUAL SUGARS (g/L).....	1,9 -2,1
TOTAL ACIDITY (g/L).....	4,9 - 5,1
TOTAL SULFATES (ppm).....	80-100
RELATIVE DENSITY (g/L).....	0,991
VOLATILE ACIDITY (g/L).....	0,2 - 0,3
BOTTLE / BOX.....	6
CASE / EUROPALETTE.....	100

## Tasting Notes

APPEARANCE.....	<b>Pale pink</b>
NOSE.....	<b>Aromas of red fruits with hints of red roses. Light notes of red pepper.</b>
PALATE.....	<b>Dry, with medium acidity, full bodied and with a juicy finish.</b>
FLAVOR CHARACTERISTICS.....	<b>Character of red berries with hints of strawberry, cranberry and raspberry. Presence of apple &amp; candy and subtle hints of red pepper.</b>