

# RINA STILL

## SLARINA ROSÈ



**Grape Variety:** 100% Slarina

**Terroir:** Predominantly sand: Pliocene "Sabbie di Asti" at 265m ASL.

**Vintage:** 2024 Harvest.

**Winemaking:** Spontaneous fermentation with indigenous yeasts; 12 days in stainless steel without skins.

**Aging:** 7 months in steel tanks to preserve vibrant fruit energy.

**Alcohol:** 10.5% vol.

**Sulfites:** <25 mg/L (Minimal intervention).

**Availability:** 2000 bottles.

**Sensory Note:** A light, high-acid profile. Intense notes of pink grapefruit and a crisp, electric finish.