

# Magenta

An emblem of the Abruzzo tradition that generation after generation is renowned worldwide, the encounter between red grapes and black cherries, a classic that takes on a new dimension thanks to the Magenta. Its intense ruby red colour that forewarns the eye to the voluptuous coexistence between sweetness and intensity that reveals itself to the palate, a combination capable of offering the ultimate pleasure, especially when served at low temperatures. The structure, always pleasant, deliciously soft and absolutely elegant, isn't any less important.



SERVING TEMPERATURE  
18-20 °C



#### WINE:

Flavored beverage made from wine and black cherries

#### GRAPES:

Red berry grapes

#### DESCRIPTION:

Wine with sour cherries is a traditional product of Abruzzo, and is found in several variants, some of which also include the 'addition of liqueur.

In our case, red grapes and a syrup made from the black cherries are used.

#### ANALYTICS DATA:

Alcool 13,00% Vol.

#### APPARENCE:

Deep ruby colour with amaranth reflections

#### AROMA:

Very intense, with red fruits and cocoa hints

#### TASTE:

Very elegant and smooth, pleasant and fresh with nice acidity and well balanced

#### SERVING:

Cold: Excellent with pastries, chocolate desserts, fruit tarts.

Ambient: Ideal companion for blue cheeses