

GHIGA VOLTO NUOVO

'BAR-BEAR-RUH'
'FRAY-ZA'



Rosé Wine | Barbera & Freisa | Piedmont, Italy

Volto Nuovo is a rosé wine that's color makes us think of spring and May flowers. With that being said, this is a great wine to enjoy all year long. Rosé is traditionally made from red wine grapes that soak on their skins for a short period of time (typically less than 24 hours). This short maceration period is what gives the wine its beautiful color. Rosé is the best of both worlds, it has the freshness and fruit forward notes of white wine combined with the structure of red wine.

This rosé pairs well with a wide variety of foods. Pairing suggestions: salads, appetizers, burgers, BBQ, cured meats, caprese salad, chicken, pork, fish, and seafood.

The Ghiga family has been farming in the Castiglione Tinella area of Piedmont since the early 1970s. Mario Ghiga, the original founder, established the farm and sold grapes to other wineries in the area. In 2009 his grandsons made the decision to start producing their own high quality wines under the family name. Today Enrico and David Ghiga oversee the daily tasks in both the vineyards and the winery.



FLAVORS

SOUR CHERRY-STRAWBERRY-MELON-
RHUBARB-CITRUS ZEST

FRUIT



BODY



SWEETNESS



ACIDITY



TANNIN



Enjoy right
away



45°



Drink Now