

PICCOLO

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| Label | Roganto Piccolo 2017 |
| Type | Blend of reds |
| Grape | Cabernet-Sauvignon 34%, Tempranillo 25%, Cabernet- Franc 11%, and Merlot 30% |
| Winery | Bodegas Roganto |
| Region | Valle de Guadalupe, B.C. Valle de San Jacinto, B.C. and Valle de San Vicente, B.C. |
| Vinified by | Antonio L. Escalante |
| Production | 120,000 bottles (750 ml) or 10,000 cases |
| Alcohol volume | 13.5 % |
| Decant | No need |
| Serving temperature | 17 °C or 62 °F |
| Barrel | French and American oak for 10 months |



“A wine assembled from regional varietals, Cabernet-Sauvignon, Merlot, Tempranillo, and Cabernet-Franc, where we can find violet medium body colors, it develops fruity and spicy aromas due to its aging process on French and American oak for just ten months. In mouth it’s a nice, smooth, and very well balanced wine capable of pairing with different dishes. The combination of red fruits and spices makes for a wonderful wine. Its finish will give in mouth a nice aftertaste.”