



Milano Cellars

2019 BARBERA ROSÉ



WINEMAKER NOTES

Our Barbera Rosé was produced from a saignée, a technique used to make rosé by bleeding off a portion of red wine juice after it has been in contact with the skin and seeds. Behind the light pink color, the nose reveals strawberry, pomegranate, raspberry and watermelon aromas and light floral characters in the finish. In the mouth, there are notes of citrus and minerality. There is a good amount of acidity for this medium to long-finish wine. Flavors of watermelon and strawberry linger in the mid-palate. This wine is pleasantly tart, tangy and tingling.

VARIETALS

100% Barbera Rosé

APPELLATION

California

RELEASED

March 2021

SERVE

Chilled

AGING

2 years

ALCOHOL

12%



About the Brand

Our Milano Cellars wines are created as a tribute to the heritage and tradition of the classic and timeless Italian lifestyle.

FUN FACT

Barbara Streisand is one the most decorated artists of all time. Let's see if our Barbera can follow in her footsteps.

PAIRINGS

Couscous | Quiche | Watermelon Caprese | Shrimp cocktail | Sandwich wraps | Goat cheese



10
SERVINGS

15M
PREP

15M
COOK TIME

TRY WITH
DRY ROSÉ

Grilled Shrimp and Watermelon “Ceviche”

INGREDIENTS

- 2 tablespoons McCormick Gourmet™ Organic Peruvian, divided
- 3/4 teaspoon sicilian sea salt, divided
- 2 tablespoons vegetable oil
- 6 tablespoons lime juice, divided
- 1 pound large (21 to 25 count) shrimp, peeled and deveined
- 1/4 cup orange juice
- 4 cups watermelon, cut into 1/2-inch cubes
- 1/2 cup coarsely chopped fresh cilantro
- 1/4 cup very thinly sliced red onion
- 1/4 cup chopped fresh mint
- 1 large jalapeño, finely chopped

DIRECTIONS

Mix 1 tablespoon of the Peruvian Seasoning, 1/4 teaspoon of the salt, 3 tablespoons of the lime juice and oil in small bowl. Reserve 2 tablespoons of the marinade. Set aside. Place shrimp in large resealable bag. Add remaining marinade to bag; turn to coat well. Refrigerate 30 minutes.

Remove shrimp from marinade. Discard any remaining marinade. Place shrimp on skewers or in grill pan. Grill shrimp over medium heat 2 to 3 minutes per side or just until shrimp turn pink, brushing with reserved marinade. Remove shrimp from skewers and allow to cool completely. Cut into bite size pieces.

Mix remaining 1 tablespoon Seasoning, 1/2 teaspoon salt, 3 tablespoons lime juice and orange juice in large bowl. Add shrimp, watermelon, cilantro, red onion, mint and jalapeño. Toss to coat well. Cover. Refrigerate at least 15 minutes before serving to allow flavors to blend.