



Rosato

Rosé

Rosé in colour with **greenish reflections**, the nose perceives the **delicacy** and **freshness** of the elegantly fruity notes reminiscent of raspberry, currant, cherry.

Fresh and **harmonious** in the mouth, **mineral**, slightly spicy finish.

A rosé wine ideal as an **aperitif**, or to accompany hors d'oeuvres or fish dishes.

Acidity: balanced

Sweetness: dry

Age: young

Basic Information

Product name: Rosè

Grape variety: native red

Classification: table wine

Colour: rosé

Type: still

Country/Region: Italy

Alcohol percentage: 13% vol.

Sugar rate: 0-5 g/l

Vineyard

% of grapes/grape variety: indigenous red

Soil: sandy limestone

Type of harvest: by hand

Harvest climate context: dry

Winemaking

Method: light maceration and vinification in steel

Temperature: 18°C

Length: 15 days

Ageing: steel

Bottle

Empty bottle weight: 450 g

Ageing potential: 3 years

Cork size: 24x44

Cork material: cork

Bottle type: Bordeaux-style

Format: 750 ml

Chemical Analysis

Dry extract: 20 g/l

Total acidity: 5.90 g/l of tartaric acid equivalent

Total SO₂: 95 mg/l

Free SO₂: 38 mg/l

Packaging

Number of bottles per box: 6