



# 105

## ROSATO

### INDICAZIONE GEOGRAFICA PROTETTA ROCCAMONFINA

<i>Grape variety:</i>	Pinot 100%
<i>Appellation:</i>	IGP Roccamonfina
<i>Vineyard of origin:</i>	Coraggio Vineyard and Gennaro Vineyard
<i>Cultivation:</i>	Conservation Agriculture
<i>Training system:</i>	Guyot
<i>Yeald/ha:</i>	60 Yeald/ha
<i>Yeald Grape/Wine:</i>	50%
<i>Height:</i>	300 metres asl
<i>Plant density:</i>	5400 plants/ha
<i>Harvest period:</i>	Second and third decade of September
<i>Vinification notes:</i>	Vinification off skins. The grapes are carefully selected and destemmed, with a subsequent extremely delicate crushing, at low temperature of 5°- 8°C. Pressing and fermentation take place in large diameter stainless steel tanks at a controlled temperature (15-18°C).
<i>Ageing period:</i>	Steel
<i>Bottling:</i>	February
<i>Tasting notes:</i>	Pink in color with light orange hints. Light aroma of roses and fragrance of red and tropical fruit. Delicate and velvety taste, it releases notes of tropical fruit that balance and soften the boost of alcohol. Medium finish, with the right acidity.
<i>Alcohol:</i>	12,5% - 13,5%
<i>Suggested glass:</i>	Tulip
<i>Service temperature:</i>	10° - 11°C
<i>Food pairing:</i>	Perfect combination with delicate appetizers and first courses, but also with delicate soups and fish dishes.