

# ROSATO

<p><b>PRODUCTION AREA:</b></p> <p>Piedmont Region - Mainly Monferrato producing area. 100% Selected Subcontractors Continental climate</p>
<p><b>SOIL</b></p> <p>Medium soil with predominantly calcareous marl.</p>
<p><b>VINEYARDS</b></p> <p>70% Barbera - 30% Dolcetto Training system: simple guyot Exposition: south, south west / south est Plants per hectare: about 4.000 Age of the vineyard: 20/25 years of average Average yield: 11'000 kg of grapes per hectare</p>
<p><b>HARVEST:</b></p> <p>The grapes are manually picked. Harvest takes place around mid September.</p>
<p><b>WINEMAKING:</b></p> <p>The grapes are destemmed. Soft pressing. Free run press juice. Primary alcoholic fermentation is carried in stainless steel temperature-controlled tanks. Cold maceration is carried out for 8 hours. Malolactic fermentation is carried only on 30% on Dolcetto.</p>
<p><b>ELEVAGE:</b></p> <p>100% stainless steel tanks</p>
<p><b>TASTING NOTES</b></p> <p>The Piemonte DOC Rosato has a delicate pink color. The bouquet is fresh, fruity with notes of red fruits, cherries and floral hints. The wine is elegant, pleasant and well balanced.</p> <p>Pairing This wine is ideal as an aperitif or paired with starters, light pasta dishes, grilled fish or chicken, Serve chilled between 10-12° C.</p>