



ROSATO IGT

GRAPES

A selection of native red grape varieties.

PRODUCTION AREA

In the heart of the province of Chieti in Abruzzo, between the Maiella National Park and the Adriatic Sea.

TERRAIN

Hilly, with an average altitude of 230 metres above sea level, with mostly calcareous clay soil.

SELLING PERIOD

January/February, the year after harvest.

VINIFICATION AND REFINEMENT

Cold soak, gentle pressing, fermentation in stainless steel tanks at a controlled temperature.

SENSORY CHARACTERISTICS

Bright ruby red colour. Ample fruity nose with hints of morello cherry and very fine floral notes. Good structure, well-balanced, soft and persistent.

FOOD AND WINE PAIRINGS

Cold cuts, pizza, white meat, fresh cheeses and vegetables. Excellent as an aperitif.

ALCOHOL CONTENT

12.5% vol.

