

Rosato

VINO ROSATO



TIPOLOGIA

Vino Rosato

VARIETÀ

Barbera / Dolcetto

HARVEST PERIOD

Mid / End September

EXPOSURE

East

DENSITA' DI IMPIANTO

4500 plants for hectar

ALTITUDINE

150 - 250 m s.l.m.

SOIL STRUCTURE

Medium mixture of soils leaning more toward limestone and calcareous soils.

VINIFICATION

The harvest is done by hand placing the grapes into small plastic baskets, and transporting them to the winery. The grapes are immediately placed into a stainless steel tank for 10-15 hours, after this period the grapes are placed into a pneumatic press where they will undergo a soft pressing to remove the juice from the grapes. After alcoholic fermentation start the refining period, which is 4-6 months into steel tanks. At the start of the spring the wine will then be bottled to be ready for the market in the start of the summer.

TASTING NOTE

The wine at sight is of a deep pink color with purple reflections, the nose is elegant, characterized by floral and fruity notes where hints of strawberry, raspberry and grapefruit emerge. In the mouth it is balanced and harmonious, the fine tannins together with the slight presence of effervescence give freshness and retro-gustatory length.

PAIRINGS

The combination is excellent with aperitif and easy first dishes, pizza and white fish soup.

Serve at 8° C



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