



RASCIATANO

SINCE 1600

Rosè



COMPOSITION: Montepulciano 100%.

ALCOHOL: 12 % vol.

VINEYARDS: Parcels situated on the estate.

YEAR OF IMPLANTATION: 1992.

ALTITUDE: 180 meters above sea level.

EXPOSURE: North-West.

SOIL: Sandy, on layers of calcareous rock.

IMPLANTATION DENSITY: 3000 vines per hectare.

GROWING SYSTEM: High wire supported vine.

YIELD: 3-4 Kilos per vine.

HARVEST PERIOD: First ten days of September.

HARVESTING: Hand-picked, in small (15 kilos) boxes.

VINIFICATION: Upon arrival in the winery, after manual selection, the grapes are pressed softly, in order to avoid releasing anthocyanins in the must. After static setting, the must is left to ferment, partly in stainless steel vats (at a temperature of 13-15° C) and partly in second and third passage barriques.

AGEING: In stainless steel vats for 4-6 months and 4 months in bottle.

SENSORY PROFILE: Rose petal colour with golden reflections. The nose offers refined aromas of red cherry and sour cherry. Nice length, mineral quality with a fresh finish.

Vigne di Rasciatano