



ROSATO

Terre di Chieti IGT



- ✂ Type: Rosé wine
- ✂ Appellation: Terre di Chieti IGT
- ✂ Grape variety: 100% Montepulciano d'Abruzzo

Serving information and food pairing

- ✂ Temperature: 12 °C
- ✂ Food pairing: aperitif, starters, pasta, pizza, fresh cheese, seafood

Organoleptic characteristics

- ✂ Color: pink
- ✂ Aroma: exotic fruits
- ✂ Taste: supple and delicate

Terroir and vineyard features

- ✂ Area: Chieti
- ✂ Altitude: 130 from sea level
- ✂ Soil type: clay-alkaline, declination 10%
- ✂ Exposure to the sun: South-East
- ✂ Age of vines: 8 years
- ✂ Density of vines per hectare: 3.000
- ✂ Cultivation system: rows (filare)
- ✂ Yield per hectare: 120 quintals
- ✂ Harvesting: hand-picked in the first half of October

Vinification

- ✂ Process: After the destemming, the grapes are pressed and the must is soon brought to 12 °C temperature to avoid uncontrolled fermentation. Once the must has arrived to the steel tanks, fermentation is activated using a unique ferment which gives to our wine its own personality.
- ✂ Fermentation temperature: 16 °C
- ✂ Ageing: 4 months in steel tanks under controlled temperatures and without oxygen, short refinement in bottle

Technical features

- ✂ Alcohol: 13%
- ✂ Total acidity: 6,5 g/l
- ✂ EAN code: 8058180570204
- ✂ DUN code (6 bottles per case): 18058180570201
- ✂ Bottles per case: 6
- ✂ Case sizing: cm 25.0/31.0/17.2
- ✂ Picking: a) Pallet EPAL 1200 x 800 cm, weight 25kg; b) Max height 165cm with 105 cases; c) 630 bottles per pallet c) total weight 830kg