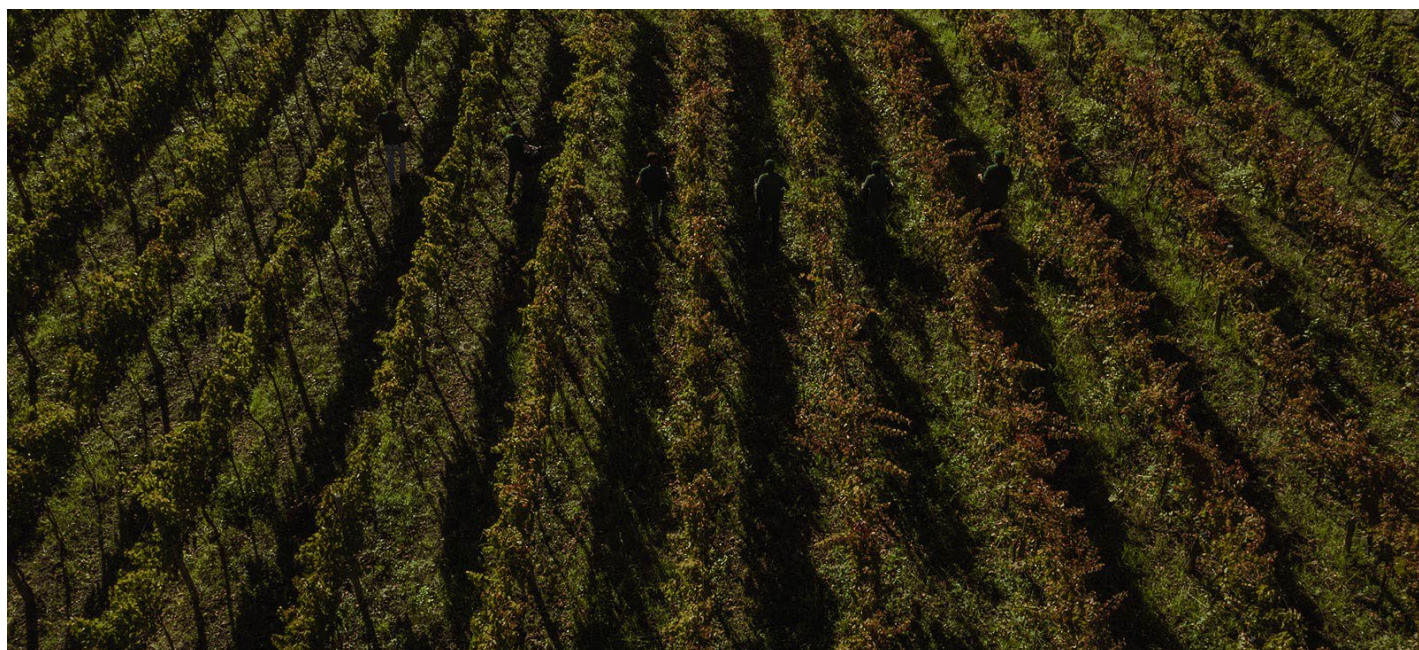


IRPINIA ROSATO DOC

PREVIEW

The Fonsé is a refined and delicate rosé wine, originating from Aglianico vineyards located in the cooler areas of the Paternopoli hills. The grapes are harvested earlier than those destined for the production of Taurasi, ensuring the wine's freshness and elegance.

The manual harvest is conducted in open crates that are quickly transported to the winery, where the whole clusters are gently and directly pressed. This process allows for obtaining a very light-colored must, which, during the wine's evolution, develops into an elegant pale pink color.





Fonsé

Irpinia Rosato DOC

DATA SHEET

Denomination: Irpinia Rosato DOC
Composition: Aglianico 100%
Grapes origin: Paternopoli (AV)
Soil: clay loam
Altitude: 380 – 420 m a.s.l.
Exposure: west, south-west, south-east
Planting year: 2005
Planting density: 4500 plants per hectare
Training system: espalier
Pruning: spurred cordon
Yield: 60 quintals per hectare
Harvest period: first ten days of October

WINEMAKING AND AGING

The bunches, picked by hand and placed in crates, are quickly transported to the nearby cellar, where they are pressed. The decanted must starts its fermentation at a controlled temperature: a part ferments and refines in steel where it rests on fine yeasts for at least 6 months, a second part ferments and refines in multi-passage barriques.

ORGANOLEPTIC CHARACTERISTICS

The color is pale pink. The nose presents floral aromas and red berry fruit, slightly citrus notes accompanied by light hints of exotic fruit. On the other hand, the taste is fresh, full body and of great sapidity. It is engaging and with a long finish due to the light tannin released by the vine.

PAIRINGS

Ideal with appetizers, grilled vegetables, white meats, and grilled fish.
For optimal tasting, serve at temperatures between 8 and 10 degrees C.