

PREVIEW

Our rosé comes from the Aglianico vineyards located in the coolest areas of our hill in Paternopoli. The grapes are harvested in advance of those destined for Taurasi.

Collected in open boxes they reach the cellar where they get pressed directly without being destemmed. The result is a must with a light color which will evolve to pale pink.



Irpinia Rosato DOC



DATA SHEET

Denomination: Irpinia Rosato DOC
Composition: Aglianico 100%
Grapes origin: Tenuta Fonzone, 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
Pruning: spurred cordon
Yield: 60 quintals per hectare
Harvest period: first ten days of October

WINEMAKING AND AGING

The bunches, collected by hand and placed in crates, are quickly transported to the nearby cellar and pressed. The decanted must starts the fermentation at a controlled temperature, part in steel where it rests on the fine lees for at least 6 months.

ORGANOLEPTIC CHARACTERISTICS

The color is pale pink. The nose has floral and red berried fruit aromas, slightly citrus notes accompanied by hint of honey. The taste is fresh and very mineral, engaging and with a long and savory finish due to the light tannin released by the vine.

PAIRINGS

Entree, grilled vegetables, white meats, grilled fish. It should be served at a temperature between 10 and 12 degrees C.