

ROSÉ

Marche IGT Rosato



FIRST VINTAGE: 2016.

PRODUCTION AREA: Company owned vineyards located in Castel di Lama.

VARIETY: Montepulciano 100%.

ALTITUDE: 200-300 m a.s.l.

SOIL: Medium-textured, tending towards clay.

TRAINING SYSTEM: Guyot.

DENSITY: 5000 plants per hectare.

YIELD PER HECTARE: 80 quintals approx.

HARVEST: Specifically selected grapes for rosé vinification are picked during the first 10 days of September.

VINIFICATION: Once in the cellar, the grapes are destemmed and conveyed to the press. In order not to lose the main scents, the entire environment is covered with dry ice. Only the first-pressing must is used for the production. Fermentation is at a temperature of about 14/15°C. Upon completion of the fermentation, the wine is kept for some months on fine lees to enhance the structure.



SIGHT

Bright rose quartz



SMELL

Intense. Initially light floral scents of roses and violets along with hints of small red fruit.



TASTE

Full structure typical of the variety. Distinguished by its pleasant freshness and intense mineral finish.

