

ROSATO MARCHE IGT

Data Sheet

Rosé, like white and red, is a true wine and not an alternative. Produced from Montepulciano and Sangiovese grapes fermented without the skins, and thus for this reason alone acquires the pastel pink colour of the must. Fragrance, freshness and agreeableness are the most evident sensory characteristics of this wine with its uncomplicated yet intelligent style that adapts to every dish, as long as the dish is good.

BLEND OF GRAPES: Montepulciano and Sangiovese.

HARVESTING AND VINIFICATION: determined by a 3-parameter maturation curve: sugar, total acidity, pH. Vinification by means of soft pressing of the grapes to extract only the free-run must, static-cold decanting of the must, controlled-temperature fermentation.

MATURATION: in stainless-steel tanks with final maturation in bottles.

AGEING: in bottles for approximately 2 months

SENSORY PROFILE: vibrant pink colour typical of white vinification processes, intense bouquet of fragrant aromas, freshly harmonious, smooth and elegant on the palate.

SERVING SUGGESTIONS: enhances all delicate tasting meat and fish dishes, perfect as an aperitif, best when served at 12°/15°.

SHELF LIFE: 3 years approx.

ANALYSIS DATA: Alc. cont. 12%,
Total acidity from 6,1 to 6,5 g/l, Volatile acidity 0.20/0.50 g/l,
Glucose and Fructose 4/5 g/l, Sulphur 60/90mg/l.

