

ROSATO MARCHE BIO IGT

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 Suggestion

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

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.

DATA SHEET

