

SAURO
Terre di Chieti - Rosato IGP
Vintage see website photo - liters **0,75** - **MADE in ITALY**



www.studiovanni.com

Soil and vine breeding

Grapes Black grapes

Altitude 60 - 200 meters above sea level

Soil Type From medium texture to clayey

Location and Exposure From flat to medium hill

Planting Density 1.600 vines/hectare

Yield per hectare 160 q

Training System Pergola of Abruzzo

Winemaking

Grape Harvest:

Manual harvest, around mid-September

Maceration of the skins:

About four hours inside the press

Pressing:

The grapes are pressed softly, without removing the stems, to facilitate the extraction of the free-run must. Cold decantation of the must for 24 hours

Fermentation temperature:

18°C

Malolactic Fermentation:

No

Aging:

In steel tanks

Chemical Characteristics

- Alcohol Content **12,00%** Vol.

- Dry Extract < **20** g/l

- Total Acidity **5,50 - 6,50** g/l

- PH **3,25 - 3,40**

- Residual Sugars **4 -5** g/l

- Sulfur Dioxide **Contains sulphites**

Organoleptic Characteristics

Color: lively pink, of medium intensity

Smell: fresh and fruity aroma, of good intensity

Taste: body with good persistence, savory and fresh

Service Mode

Temperature **8 - 10°C**

Versatile wine, pairable with fish dishes, light first courses, white meats, fresh cheeses

Revisione (Rev, 1 - 05/06/2023)