

## PIETRA MAJELLA

Rosè Wine

Vintage see website photo - liters 0,75 - MADE in ITALY



www.studiovanni.com

### Soil and vine breeding

**Grapes** Black grapes

**Altitude** 100 - 250 meters above sea level

**Soil Type** Clayey-loamy

**Position and Exposure** Hilly, with vineyards exposed to the North-West and South

**Planting Density** 1.600 vines/hectare

**Yield per hectare** 120 q

**Training System** Pergola of Abruzzo

### Winemaking

#### Grape Harvest:

Manual harvest, in the second ten days of September

#### Vinification:

The grapes are harvested by hand, crushed and pressed very softly

#### Maceration:

The must is left in contact with the lees for 10 days, at a low temperature, to encourage the natural diffusion of the aromas contained in the peel fragments

#### Must cleaning:

The must is clarified by cold decantation, at 10°C for 48 hours

#### Fermentation temperature:

16°C

#### Malolactic Fermentation:

No

#### Aging:

Approximately 2 months in contact with fermentation lees

### Chemical Characteristics

- Alcohol Content **12,50%** Vol.

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

- Total Acidity **6,00 - 7,00** g/l

- PH **3,20 - 3,30**

- Residual Sugars **3 -4** g/l

- Sulfur Dioxide **Contains sulphites**

### Organoleptic Characteristics

**Color:** pale coral pink

**Smell:** fresh scent with notes of exotic fruit and light spicy notes

**Taste:** slender body, with a good acidity, savory and pleasant; delicately fruity aftertaste

### Service Mode

Temperature **8 - 10°C**

Interesting as an aperitif, it goes well with raw seafood, shellfish and fish stews

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

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