

SAURO

Rosé Wine - Rosato Terre di Chieti
Indicazione Geografica Protetta



Soil and vine breeding

Vineyards location: Miglianico

Grapes: Montepulciano d'Abruzzo and Merlot 100%

Altitude: 60 - 100 metres o.s.l.

Soil type: clayey - loamy

Layout and exposure: partly flat and partly hilly

Vine age: 10 - 15 years

Implantation density: 1.600 vine stocks / hectare

Yield per hectare: 16 tonnes

Training system: pergola of Abruzzo

Vinification

Grape harvest: manual, around end of September

Skin maceration: about 4 hours inside the press

Fermentation temperature: 18°C

Pressing: the grapes are pressed softly, without removing the stalks, to encourage the extraction of the must.
Cold decantation of must for 24 hours

Aging: in stainless steel tank

Chemical characteristics

Alcohol content: 12,00 % vol.

Dry extract: 20 gr./lt.

Total acidity: 5,50

Ph: 3,40

Residual sugar: 4 gr./lt.

Organoleptic characteristics

Colour: lively pink, medium intensity

Smell: fresh and fruity, with good intensity

Taste: medium-bodied, sapid and fresh

Service mode

Temperature: 12°C

Pairings: very versatile wine, pairable with fish soups, light first courses, white meats, fresh cheeses