

PIETRA MAJELLA

Rosè



Soil and form of breeding

Merlot and Montepulciano d'Abruzzo with hillside vineyards facing north-west and south of Miglianico, at 250 m. above sea level, with clayey - silty soils. The breeding is in Abruzzo pergola with vines of 10/15 years, 1600 plants per hectare with a yield equal to 120 q.

Vinemaking

Harvest: Exclusively manual in the 2^o decade of September.

Vinification: The grapes are harvested by hand, softly pressed.

Maceration: The must is left in contact with its lees for 10 days, at low temperature, to favor the natural diffusion of the aromas contained in the peel fragments.

Must cleaning: The must is clarified by natural cold settling at 10 ° for 24 hours.

Fermentation temperature: 16 ° C

Ageing: About two months in contact with the fermentation lees.

Chemical characteristics

Alcohol content: 12.50% vol

Dry extract: 24 g / l

Total acidity: 6 g / l

PH: 3.40 g / l

Residual sugars: 3 g / l

Organoleptic characteristics

Color: soft pink

Perfume: fresh perfume with notes of exotic fruit and light spicy notes.

Taste: slender body, with a good sour shoulder, sapid and pleasant; delicately fruity aftertaste.

Service mode

Ideal temperature 10-12 ° C, interesting as an aperitif, it goes well with raw seafood, crustaceans and fish stews.