

ROSE' WINE

Bag in Box

Vintage *not declared* - liters **3** / liters **5** - **MADE in ITALY**



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 180 q

Training System Pergola of Abruzzo

Winemaking

Grape Harvest:

Manual harvest, around mid-September

Maceration of the Skins:

About four hours inside the press

Fermentation Temperature:

16°C

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

Malolactic Fermentation:

No

Aging:

In steel

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: flavor Body with good persistence, savory and fresh

Service Mode

Temperature **8 ÷ 10°C**

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

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



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