



0,75 l

Ideale
Indicazione Of Geographic Tipicity
Vino Rosato

GRAPE VARIETY: REFOSCO DAL PEDUNCOLO ROSSO .

VINEYARD: SITUATED IN FIUMICELLO CLOSE TO RIVER TORRE ON GRAVEL /SAND SOILS. THE AVERAGE AGE OF THE PLANTS IS ABOUT 20 YEARS.

CULTIVATION SYSTEM: CULTIVATION SYSTEM: GUYOT UNILATERAL , DENSITY 4000 PLANTS/HECTARE.

HARVEST: DURING THE SECOND HALF OF SEPTEMBER.

VINIFICATION: GRAPES ARE IMMEDIATELY PRESSED AND DESTEMMED, AS SOON AS THE YEASTS ACTION BEGINS, A PART OF THE MUST&WINE IS COLLECTED FROM THE LOWER PART OF THE FERMENTATION TANK. THIS PRODUCT WILL END HIS FERMENTATION WITHOUT ANY CONTACT WITH THE SKINS, AND GET THE TYPICAL ROSÈ COLOUR OF THIS WINE.

COLOUR: INTENSE ROSÈ WITH BRIGHT REFLECTIONS.

BOUQUET: WELL FRUITY, BRUSHWOOD BERRIES AND PRIMARY AROMAS.

PALATE: REFLECTS THE SAME SENSATIONS PERCEIVED TO THE NOSE: FRESH AND FRUITY, WELL BALANCED WITH THE VIVACITY AND ROUNDNESS TYPICAL OF THIS PRODUCTION METHOD.

FOOD PAIRING: IS AN ALL AROUND WINE, FROM APPETIZERS TO MAIN COURSES, PASTA, RISOTTO, POULTRY, SHELLFISH AND CRUSTACEANS.

SERVING TEMPERATURE: 9°-11°C.

LONGEVITY: BEST ENJOYED WHEN YOUNG.

TECHNICAL DATA

ALCOHOL CONTENT: 11.50%

RESIDUAL SUGAR: 6.5 Gr/L

ACIDITY: 5.00 Gr/L

NON-REDUCING EXTRACT: 23 Gr/L

