

# ROSATO 2014

**Yield/Hectare:** 7,000 kg

**Bottles produced:** 1350

## **The vineyard:**

Vines grown in single cordon. The vineyard is exposed to the SW and the soil is clay with moderate calcium levels.

Grapes - Morettone (Ciliegiolo) 100%, hand picked on August 30, 2014. The clusters were destemmed and pressed and the must underwent a spontaneous fermentation without the skins for 20 days at a temperature of 22 C. There were 2 rackings between tanks before bottling on July 14, 2015.

Color is a beautiful coral red with copper tints.

In the nose it is fragrant revealing a progressive intensity with a fresh flowery bouquet of roses and irises, rich with red prune and rhubarb notes.

On the palate it has a calm acidity and a persistent power which develops in an irresistible progression and closes with a sapid and very satisfying return to delicate, clean floral notes

As with many rose' wines, it has a strong affinity for vegetarian cuisine and goes very well with crispy fried fish.

## **Analysis:**

- Total Acidity 5.4 g/L
- Volatile acidity 0.5 g/L
- Total sulfur .070 g/L
- Alcohol 12.43%
- Residual sugar 0.5 g/L