

ROSATO CAMPANIA IGT

Name: Rosato Campania IGT

Blend: Aglianico 100%

Ground: volcanic, chalky clay

Planting density: about 3000 per hectare

Exposure: South - East

Altitude: 400 metres above sea level

Farming system: Shoulder with cordon spur pruning system

Vineyard age: 10 years

Yield per hectare: about 80/90 quintals

Harvest time: second decade of October

Vinification: Classic pink vinification in stainless steel tanks at controlled temperatures

Aging: 1 month in bottle

Colour: dark pink with purplish highlights

Smell: delicate, fruity notes of apple and cherry

Taste: dry with notes of strawberry

Suggested pairings: fine with white meat and spicy seafood.