

Rosato

ROSATO PAESTUM IGP



Grapes:

Aglianico

Provenance:

Vineyard in Agropoli

Exposure: South, South-West

Processing:

The grapes, manually harvested, are carefully selected in the vineyard and immediately started to crush.

Fermentation is in stainless steel tanks at controlled temperature

Aging:

In stainless steel tanks for 4 months

Affinamento:

3 months in bottle

Color:

Violet red

Bouquet:

Elegant with hints of berries

Taste:

Dry and harmonious

Service temperatures:

10 - 12° C / 50 - 54° F

Serving suggestions:

White and red meats, all kinds of cheese, fatty fish with a little bit of spicy