



Grape	Montepulciano d'Abruzzo D.o.c. 100% vinificato rosè.
Vineyard location:	Rocca San Giovanni
Harvest time:	Handpicked in the second decade of October
Vinification:	Skin maceration for 12 hours at 8°C Soft pressing of the grapes (0,6 atm) Fermentation temperature 16°C
Ageing:	120 days on lees contact at 10°C (batonage on fine lees)
Alcohol Content:	13,5%
Description:	Bright cherry color. On the nose: strong sensations of strawberry, fruit red and fresh almond peel. In the mouth, acidity and smoothness balance an elegant bitter nuance. The balance between acidity and sapidity allows an explosion of aftertaste hints that make this wine perfect to enjoy by the glass with typical cured meats fat and at the table with fish soups, shellfish or white meats
Service Temperature:	10-12°C