

ROSATO ROCCAFIGLIORE

UMBRIA ROSATO IGT

In the vineyard

VARIETY

100% Sangiovese

FARMING SYSTEM

Guyot

PLANT DENSITY

6500 stumps/hectare

YIELD PER HECTARE

80 quintals

HARVEST PERIOD

Early-September,
totally hand-picked

In the winery

VINIFICATION

The grapes are carefully selected and gently pressed, only after the musts are left for 8 hours to macerate with their peels. The must is left to decant naturally and the fermentation process is carried out in steel vats, where the temperatures are strictly controlled

MATURATION

6 months in stainless steel vats and 1 month in bottle

PRODUCTION

6.000 bottles

Winemaker's notes

COLOR

Antique pink with copper shades

PERFUME

Elegant, of good fineness, with memories of raspberries and pomegranate

TASTE

Pleasant dry and delicately savoury, with good freshness

TO BE SERVED

10/12°C

*Elegant and fresh:
eclectic interpretation
of Sangiovese*

