



biologic

emmente

IRPINIA ROSATO DOC

Typology: Rosé

Name: Emmente

Denomination: Irpinia Rosato DOC

Grape variety: Aglianico 100%

Alcohol: 14.5% vol.

Production area: Montemarano, Contrada Chianzano, the most youthful plot for this type

Soil: Clayey-Calcareous

Location of vineyard: 550m above sea level, north-west exposure

Production: 80q. Per hectare

Harvest: Manual, box

Vinification: white vinification of red grapes, maceration of 3 cold temperatures, fermentation in stainless steel at controlled temperature, very long

Aging: in steel, then at least 3 months in the bottle

Serving temperature: 10 ° -12 ° degrees

Organoleptic characteristics:

The color is bright claret pink, tending to ruby. It is characterized by an intense aroma of red apple, strawberries, berries. The taste is concentrated, fresh, with a pleasantly long and spicy finish.

Ideal for aperitifs, tomato-based summer dishes, fish tartare, sushi

