



MARCHE IGT ROSATO



TECHNICAL SPECIFICATIONS

Appellation: Marche IGT Rosato

Production area: Morro d'Alba (AN) - ITALY

Grapes: Lacrima;

Soil: Mixed mostly clay

Exposition: South / South-East;

Altitude: 180 mt. a.s.l.

Training system: Guyot;

Vine density: 3.450 vines/hectare

Harvest: Early september hand harvested in small crates

Vinification: Short maceration and fermentation in stainless steel at 18°C

Ageing: 4 months in stainless steel vessels, 2 months in bottle.

WINE ANALYSIS

Alcohol: 12% vol.; **Total acid:** 6,50; **Ph:** 3,20; **Sugars:** 0 g/l

TASTING NOTES

Rose petal color. Characteristic aromas of rose, violets, ribes, wild strawberries. Fresh and fruity on the palate, soft and balanced by the acidity with great drinkability.

Serving temperature 16°approx, with seafood first courses, fried fish, fish soups or as aperitif.