



WINE FARM BIOLOGICAL WINES

ROSÉ WINE

PRODUCT SPECIFICATIONS

Vine variety:.....	Red Grapes
Production area:	Rocca Grimalda Fraz. San Giacomo (AL)
Type of soil:.....	Naturally clayey
Rearing method:	Guyot
Defence method:	Biological, in complete respect of man and environment
Harvest time:	Mid-September
Harvest modality:	By hand
Vinification:	Harvested grapes is set down a small bin and immediately transported in a cellar, then pressed. During the separation of must and pomace after 3 hours, the rosé is racked. The still lukewarm temperature of the must let the fermentation end and the malolactic fermentation begin. Winter's cold temperatures stabilise the wine, that after purification and filtering is ready for bottling.
Alcohol content:.....	12,5%vol.
Sensory notes:.....	Color: rosé
Scent:	fruity notes recalling his nature
Taste:	Lightly sparkling, pleasant
Pairings:.....	Accompanies the whole meal, also apt to fish-based dishes
Serving temperature:	10-14° C



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