



ROSATO

Denomination:

Vino Rosato

Origin:

In the village of Barbaresco, 100% Nebbiolo from the Ronchi and Cars Menzione Geografica Aggiuntive, or MGA (indicating registered vineyards).

Vinificazione:

Whole-cluster grapes are pressed softly and left to ferment at low temperatures with no skin contact to preserve aromatics and avoid the extraction of tannins.

Ageing:

Following fermentation, the wine continues to rest in contact with the fine lees with occasional batonnage.

Bottling:

Bottling takes place at the end of January following harvest. The bottles are stored horizontally at 16-18 C°.

Storage:

As a Rosé made from 100% Nebbiolo, it has the perfect characteristics for ageing from 4-5 years. It is recommended to store the bottles at regulated temperature and humidity (16-18 C° and 60%) away from bright light.

Harvest:

Harvest is early, normally the first week of September so as to have good acidity and freshness and lower alcohol content.