



Veliròsa

Rosato Frizzante Campania

Indicazione Geografica Protetta

Grapes: Aglianico

Production area: DOCG Taburno production area

Exposure and altitude: hilly terrain exposed to the southeast at 300/450 meters above sea level

Type of soil: calcareous, tuffaceous

Training system: guyot

Plant density: 1600/3500 vines per hectare

Grape yield Kg/ha: 10000

Harvest period: early October

Winemaking techniques: the grapes are harvested by hand at slightly earlier ripeness. After pressing, destemming, and pressing, the must is fermented in white at a temperature of 12°C in steel tanks, followed by a short aging on fine lees. The base wine obtained is then refermented in autoclave

Organoleptic characteristics: pale pink color with coral reflections, displaying effervescence. On the nose, it is fragrant with an intense fruity aroma, particularly strawberry, fresh and fragrant, expressing its balance and perfect aromatic correspondence

Alcohol content (% by volume): 11

Food pairings: pairs well with appetizers and starters of both land and sea, first courses based on fish, white meats, and is ideal with pizza.

Bottle formats: 0.75 lt



TORRE VARANO

Azienda Agricola Torre Varano

Contrada Torreuono, Torrecuso, BN 82030

Tel.: 0824 876372

Mail: info@torrevarano.it

Web: www.torrevarano.it