



Campania Rosato

Indicazione Geografica Protetta

Grapes: Aglianico

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing South – East at 300/450 m. above sea level

Type of soil: tufaceous Pruning system: guyot

Density: 4000 per hectare

Yield per hectare: 9000

Harvest time: beginning of October

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are before pressed and destemmed and then fermented as white wine at a controlled temperature of 13°C in steel tanks

Organoleptic characteristics: rose colour with coral hints, fruity flavour with an intense fresh strawberry hint and a perfect aromatic balance expressed

Alcohol produced: 12.5/14%

Best served with: aperitifs and starters, hors d'oeuvres of fish, white meat and white sauces

Bottle formats: 0,75 lt.



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