



# 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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