

PASSOFINO

Rosato

Indicazione Geografica Protetta

Appellation

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Grape

Montepulciano, Merlot

Soil

Deep, finely-textured, moderately alkaline, very calcareous.

Age of vineyards

5 - 10 years

Cultivation Type

Spurred cordon rows 50 cm high.

Vines per hectare

4000/5000 multiclone varieties.

Yield per hectare

5000 kg

Harvest

Period: September

Harvest method: Hand-picked in crates

Winemaking

All parcels of juice were fermented in stainless steel tanks.

Non – oxidative handling procedures. Cold maceration on the skins in stainless steel vats for 12 hours

Fermentation

Container: inerted stainless steel tanks Temperature: 8 - 11 °C

Ageing

3 months in stainless steel

Organoleptic evaluation and food pairing

Pretty pale color, petal pink, elegant with shiny reflections. Beautiful and intense aromatic expression of fresh fruit and spring flowers. In the mouth, the acidity is refreshing; a great elegance and a nice balance dominate, with a saline finish. Excellent with grilled fish and fish soup, white meat and delicate charcuterie.

Serving temperature

8/10°C

