

Fontanella rosato

I.G.T.

CLASSIFICATION: Typical Geographic Indication (I.G.T.)

GRAPES VARIETAL: 50% Sangiovese and 50% Merlot grapes

CATEGORY: rosé wine

PRODUCTION AREA

VINEYARDS: Trebbio Area, Perugia

CULTIVATION SYSTEM: counter espalier with spurred cordon

EXPOSURE: west-east

AVERAGE AGE OF THE VINES: about 8/15 years old

VINE DENSITY: 4,000 vines per hectare

SOIL TYPE: medium soil, limestone-clay mix

YIELD PER HECTARE: 75 quintals

ALTITUDE: 330 meters above sea level

HARVEST PERIOD: at the beginning of September, hand picked

VINIFICATION PROCESS

FERMENTATION: controlled alcoholic fermentation in stainless-steel tanks with a controlled temperature

REFINING: about 1 month in bottle

ALCOHOL CONTENT: 12,5%-13% by volume

BOTTLE SIZE: 750 ml

ORGANOLEPTIC CHARACTERISTICS

COLOUR: bright and brilliant rosé with purplish hues

BOUQUET: at the beginning fruit notes, in particular notes of Merlot grapes

TASTE: aromatic, elegant, structured, and persistent


HOW TO SERVE

SERVE WITH: as an aperitif, excellent with eggs, meat and fish

SERVING TEMPERATURE: 8°-10°C



Bottle size

 750 ml