

Il Rosato

ROSATO

IGP CALABRIA



Grapes	100% Gaglioppo
Production Area	Cirò (KR)
Surface of the vineyard	49,5 Acres
Altitude of the vineyard	100 meters above sea level
Training system	Spured cord
Plant density	2.025 Stains for acre
Production for acre	32,4 Quintals for acre
Yield of grapes in wine	65%
Harvest period	September
Vinification system	Cold macerations on the skins for twelve hours
Alcoholic fermentation	In stainless steel at 13° - 15°
Malolactic Fermentation	Not carried out
Refining	In the bottle
Alcohol content	12,5 - 13,5 % Vol.
Total acidity	5,5 - 6,5 grams/liter
pH	3,3 - 3,4
Dry extract	22 - 25 grams/liter
Residual sugar	2 - 5 grams/liter
Organoleptic description	<i>Color:</i> Lightly bricked pink <i>Smell:</i> Aromas of rose, strawberry and pomegranate <i>Taste:</i> Fresh soft, with a strong sapidity, pleasant tannins
Recommended combinations	Give the best of yourself with starters and skewers based on fish and Crustaceans
Packing	Bottle: Trasparent glass "Bordolese" type Seal: Heat shrink capsule
Formats	750 ml



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il senso della Calabria