

## **ROSAMONTI**

### **Indicazione Geografica Protetta**

**Production zone:** Campania

**Grape variety:** Aglianico

**Soil type:** sedimentary

**Direction:** various

**Altitude:** various

**Form of education:** Guyot

**Harvest:** Hand harvest, End of September, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

**Type of wine:** rosé wine

**Vintage:** 2023

**Winemaking and aging:** destemming and soft pressing, followed by natural cold clarification of the must. Fermentation with pure yeasts at a controlled temperature (12°C) and subsequent aging on the fine yeasts in stainless steel tanks. The use of sulfites is minimal and regulated until bottling.

**Color:** light pink

**Olfactory notes:** rose petals, cyclamen, **red fruits**, raspberries, strawberries

**Flavor notes:** dry, refreshing, fruity, mineral

**Serving temperature:** 8-10°C

**Examples of food pairings:** Raw milk cheese such as Mozzarella Di Bufala, cream cheese, sushi, vegetables with a tendency to bitter flavors such as artichokes and asparagus, starters with Italian cold cuts, pasta dishes with fish, main courses with grilled white meat

**Bottles produced:** 6.000