



ROSAMONTI

Indicazione Geografica Protetta - IGP

Grape Variety: Aglianico 80% - Piediroso 20%

Vineyard: Rosamonti is made from Aglianico and Piediroso grapes, both native of the Island of Ischia and come from our oldest vineyards, in the district of Lacco Ameno at 250 meters asl, in the north-west of the island. The area is named "Coste" for the presence of small terraces of vineyards facing the stunning view of the Gulf of Naples. Vines are trained by Guyot with a density of 4,500-5,000 vines per hectare. Grapes are rigorously picked by hand at a perfect state of ripeness.

Winemaking Process

The grapes are destemmed and gently pressed. The free-run juice is then decanted statically at a temperature of 8-10°C and fermented in stainless steel silos at a controlled temperature (12°C) for 15 day, with selected yeasts. Aging on the noble lees continues in stainless steel tanks, with a long series of batonnage at regular intervals, to achieve a complex and gently perfumed wine.

Production: 3.000 bottles

Tasting Notes and Suggested pairings

Rosamonti has a light pink color and pale copper hints. The nose is fruity, fresh, with notes of wild strawberry, berries, and cherry. On the palate it has an incredible crispness, very pleasant in summer, dry, with a long-lasting finish. Served at 8°C, it is the perfect aperitif with small appetizers. It also goes well with seafood, fish tempura, asparagus, but also with pizza and fresh cheese. We

suggest it with Mozzarella Di Bufala and Bruschetta con Pomodorini del Piennolo.

AWARDS: QUALITY/PRICE Berebene Gambero Rosso 2016