

# ROSATO ROCCAFIGLIORE

## Umbria Rosato IGT



In the vineyard

### VARIETY

100% Sangiovese.

### FARMING SYSTEM

Guyot

### PLANT DENSITY

2600 vines/acre

### YIELD PER ACRE

1.5 tons

### HARVEST

Early September, entirely hand-picked.

In the winery

### VINIFICATION

The grapes are carefully selected and gently pressed, only after the musts are left for 8 hours to macerate with their peels. The must is left to decant naturally and the fermentation process is carried out in steel vats, where the temperatures are strictly controlled.

### MAURATION

Six months in stainless steel vats and 1 month in bottle.

### PRODUCTION

6,000 bottles.

Winemaker's notes

### COLOR

Antique pink with copper shades.

### PERFUME

Elegant, of good fineness, with memories of raspberries and pomegranate.

### TASTE

Pleasantly dry and delicately savory with good freshness.

### TO BE SERVED

46/48°F

