

ROSA DI MARTINO



ROSA DI MARTINO BIO 2023

DEDICATED TO A PERSON WHO PLAYED AN IMPORTANT ROLE IN THE CREATION OF THE LA PALERNA WINERY, ROSA DI MARTINO IS A ROSÉ WINE PRODUCED AS AN OENOLOGICAL EXPERIMENT THAT WAS IMMEDIATELY GREETED WITH GREAT FAVOUR. IT IS EASY TO DRINK, ESPECIALLY IN SUMMER, AND IS DELICATE AND FRAGRANT EVEN FRESH. THE ROSES ON THE LABEL ARE FROM A DELICATE CHARCOAL DRAWING BY FRANCO ALESSANDRINI.



CLASSIFICATION: ROSATO 2023 UMBRIA IGT BIO

GRAPES: PINOT NOIR 65%, SANGIOVESE 35%

ALTITUDE: 500-600 M A.S.L.

SOIL TYPE: CLAYEY-MARLY LIMESTONE

COLOUR: PALE CLARET PINK WITH COPPER HUES

AROMA: OF FRUIT AND FRESH FLOWERS WITH NOTES OF CHERRY, POMEGRANATE AND GERANIUM.

TASTE: INTENSE AND FRESH

BOTTLES PRODUCED: 1000

ALCOHOL: 13%

PRODUCTION PER HECTARE: 4.5 T.

YIELD OF GRAPES INTO WINE: 60%

PLANTS PER HECTARE: 5000

CULTIVATION: CORDON-TRAINED AND SPUR PRUNED

HARVEST PERIOD: END OF AUGUST

FIRST YEAR OF PRODUCTION: 2010

SERVING TEMPERATURE: 10-12 °C

PAIRINGS: AS AN APERITIF WITH FRESH CHEESES AND DELI MEATS; FIRST AND SECOND COURSES OF FISH AND EVEN SHELLFISH

CONTAINS SULFITES