

VINO ROSATO

ALFI



COLOR: pink gold with orange glare

PERFUME: intense, with notes of red fruits, peach and apricot

TASTE: fruity and refreshing, medium bodied, slightly dry and quite persistent.

VINE: 100% Nebbiolo

CULTIVATION AREA: Roero DOCG appellation area, from the village of Montaldo Roero.

PRUNING METHOD: single cane Guyot

YIELD PER HECTARE: 8000 kg per hectare

VINIFICATION: the grapes are harvested and sorted by hand, gently pressed to extract the free run juice and the light color. The alcoholic fermentation follows the selected yeasts inoculation, the fermentation takes place in stainless steel tanks with controlled temperature (18°C) for about 8-10 days, no malolactic fermentation occurs.

AGEING: the wine rests for about 3/4 months on the light lees, stirring the lees weekly to enhance the structure and the aromatic complexity. After a couple of transfers, the wine is filtered and bottled.

SERVING TEMPERATURE: 6°/8° C

LIFE SPAN OF THIS WINE: the fresh and intense aromas can express the best within a couple of years.

PAIRINGS: refreshing and enjoyable by itself as an “aperitivo” or paired with grilled fish dishes, seafood or soft fresh cheese.