

FONTANELLA ROSATO

I.G.T. Umbria

PRODUCTION NOTES

| | |
|----------------------------|---|
| GRAPE VARIETY | 50% Sangiovese, 50% Merlot grapes |
| VINIFICATION | White vinification |
| HARVEST PERIOD | At the beginning of September, hand picked |
| FERMENTATION | Controlled alcoholic fermentation in stainless steel tanks with a controlled temperature |
| REFINING | About 1 months in bottle |
| ALCOHOL CONTENT | 12,5% - 13% by volume depending from the vintage |
| VINEYARDS | Fontanella area, 330m above sea level, counter espalier with spurred cordon. West-east exposure, age of the vines about 8/15 years, with 4000 vines per hectare |
| SOIL TYPE | Medium soil, limestone-clay mix with a yield per hectare of 75 quintals |
| CONSERVATION PERIOD | 2/3 years |
| BOTTLE SIZE | 750 ml |

ORGANOLEPTIC CHARACTERISTICS

| | |
|----------------|--|
| COLOUR | Bright and brilliant rosé with purplish hues |
| BOUQUET | At the beginning fruit notes, in particular notes of Merlot grapes |
| TASTE | Aromatic, elegant, structured and persistent |

HOW TO SERVE

| | |
|----------------------------|--|
| WINE PAIRING | As an aperitif, excellent with eggs, meat and fish |
| SERVING TEMPERATURE | 8-10°C |

