

PIEMONTE ROSATO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape Variety:	Barbera 100 %
Production:	3180 bottles
Training system:	Low Guyot
Crop Density:	5000 stocks per hectare
Yield:	9000 kg per hectare (6300 liters)
Vinification:	Grapes are destemmed, pressed, put in maceration at 8°C for 24 hours.
Ageing potential:	up to 2 years
Colour:	brilliant cherry
Bouquet:	intense and eveloping fruity notes
Flavour:	in the mouth it is fresh, properly acid, salty, with a pleasant aftertaste of small fruits.