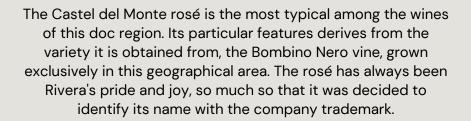
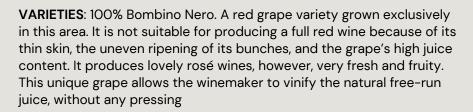


## Rosè 2023

Castel del Monte D.O.C.G.





**PRODUCTION AREA:** The Murgia hills area northwest of Bari, in the Castel del Monte DOC zone.

**VINEYARDS:** Old head-trained vineyards located at altitudes of 250-300 metres on rocky hills. Average yield is 90-100 q./ha

**WINE MAKING**: The grapes are picked in late September. After the must is given some 16–18 hours' skin contact in stainless–steel tanks, the free–run juice is drained off without pressing, and the fermentation continues for 9–10 days at 18–20°C

**AGEING**: The wine is ready for bottling 3-4 months after vinification

**TASTING NOTES:** Light cherry hue with purple highlights; fruit-rich, emphatic bouquet with notes of cherry and strawberry; crisp and refreshing palate with full fruit, elegance, and a pleasurable acidity.

**RECOMMENDED WITH:** Very enjoyable as an aperitif, and a perfect companion to seafood appetizers, light soups and pasta dishes, baked fish, poultry and veal. Serve at 10–12 ° C

**ANALYTICAL DATA:** Alcohol: 12%; Total acidity: 5.47 g/l; pH: 3.17; Residual sugar: 4.55 g/l; Total SO2: 89 mg/l

