



ROSACIPOLLA
2022



ROSATO
TREVENEZIE
INDICAZIONE GEOGRAFICA TIPICA

Still rosé wine.

*Intense aroma, rich with notes of flowers, red berries and citrus fruits.
Good structure and acidity. Round in the mouth, savoury and balanced.*

Vineyards: San Pietro In Cariano. **Altitude:** 110m slm.

Grape Varieties: 100 % Corvina.

Soil: dark, alluvial, and relatively light, with a high content of gravel.

Training system: 'double pergola', with 2500 vines per hectare.
18 Buds per vine. Green cover between the rows.

Vine age: 31 years.

Yield: 70 hl/ha.

Harvest: manual harvesting in the middle of september.

Vinification: crushing of the grapes. Cold maceration of the must for 12 hours in contact with the skins. Fermentation of the must for approximately 15 days at a controlled temperature of 16° C.

Ageing: the wine matures 4 months in steel tanks, and 2 more months in the bottle before sale.

Pairings: excellent as an aperitif accompanied by melon and Parma ham. At table it goes well with light and aromatic first courses or with grilled fish and white meat.

Serving temperature: 8-10°C.

Analytical data:

Alcohol content	12,2 %
Residual sugars	1,2 g/l
Total acidity	5,7 g/l
pH	3,3
Net dry extract	21,2 g/l



750

BUGLIONI

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