



ROSACIPOLLA  
2020



# ROSATO

## TRE VENEZIE

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:** 26 years.

**Harvesting method:** manual harvesting in the middle of September.

**Yield:** 70 hl/ha.

**Pairings:** refined meat and fish appetizers, crudités, aromatic pasta or rice dishes, grilled white meat or fish.

**Serving temperature:** approximately 8-10°C.

**Analytical data:**

Alcohol content	12,3 %
Residual reducing sugars	2 g/l
Total acidity	5,6 g/l
pH	3,3
Net dry extract	20,7 g/l

**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.

## BUGLIONI



750