

Alpi Retiche Igt Rosato 2023

MONROSE

GRAPE

Nebbiolo 100%

VINEYARDS

in the Igt Alpi Retiche denomination area of the province of Sondrio

EXPOSURE AND ALTITUDE

south, between 300 and 700 meters a.s.l.

SOIL

predominantly sandy, of glacial morainic origin

GROWING SYSTEM

guyot

HARVEST PERIOD

from October first

ALCOHOL

12,5%

SERVICE TEMPERATURE

8° C

BOTTLES

16.000

SIZES

0,75 - 1,5 lt

VINIFICATION

after a gentle destemming the grapes, lightly pressed, are stored in stainless steel containers, where a cool maceration takes place in around 12 hours. Then, part of the wort is left fermenting in white (the "saignée" method) at a temperature of 18°C

MATURATION

for 6 months in stainless steel containers



Wine produced in a winery
with CasaClima
Sustainability Certification



MAMETE PREVOSTINI

mameteprevostini.com