



MONROSE

Alpi Retiche I.G.T. Rosato 2017

GRAPE VARIETIES: Nebbiolo 100%

GROWING LOCATION: in the vineyards of the Alpi Retiche I.G.T. area in the province of Sondrio

VINEYARD POSITION AND ALTITUDE: southern exposure, between 350-650 meters above the sea level

SOIL: sand (70%), silt (30%), no limestone, high content of granite rock, rarely clayey

VINE-TRAINING SYSTEM: guyot

PLANTINGS DENSITY: 3.300 plants/ha

GRAPE HARVEST: From October 5

ALCOHOL CONTENT: 13% A.b.V

TOTAL ACIDITY: 6.60 g/lit

SERVING TEMPERATURE: 8 °C

PROFIT PER HL/HA: 56 hl

BOTTLES: 10.200

TECHNICAL PROFILE:

Vinification: Not perfectly intact grapes are eliminated. After a gentle de-stemming the grapes, lightly pressed, are stored in stainless steel containers, where a cool maceration takes place in only 12 hours. In a second time, part of the the wort is left fermenting in white (the "saignée" method) at a temperature of 18°C. The process is completed with 6-months refinement of the wine in stainless steel and in bottle before the release

TASTING NOTES:

Bright pink color. The nose is expressed with fresh red fruit with intense mineral nuances. In the mouth is balanced, fruity with a pleasantly refreshing aftertaste in which we can feel fresh raspberries and roses.

WINE-PAIRING:

Dishes made of meat or fish, raw or cooked and finger food for aperitivo.