



inROSA

Rosato IGT Lazio

Production area: Anagni (FR)

Grapes: Cesanese di Affile

Altitude of the vineyards: 350 a.s.l.

Training system: spurpruned cordon

Plant density: 4000/ha

Harvest and vinification: Maturation checks with particular attention to Malic acid and pH. Harvest slightly earlier than the optimal maturation. Manual harvesting in perforated boxes of 15 kg each. Soft pressing of the whole grapes and selection of the different ones fractions of must.

Maturation and refinement: Static clarification for 24 hours and subsequent inoculation of selected yeasts. Alcoholic fermentation at a temperature of 12°C. Assembly and bottling in the first months of the year following the harvest.

Number of bottles: 1500

Alcohol % vol.: 12,5

Characteristics: clean, clear appearance. Soft pink, bright and not very intense. The nose is extremely fruity, in particular notes of pink grapefruit, passion fruit, exotic and mineral. Savory wine, endowed with a notable elegance, freshness and persistence. The moderate taste acidity guarantees the evolutionary potential and at the same time facilitates ready drinkability.

Food pairings: seafood appetizers, shellfish, first courses of the Roman tradition based on tomatoes, escargot.



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