

ROSA ROSARUM - Rosé from Nebbiolo



100% NEBBIOLO



6 MONTHS OF STAINLESS STEEL TANK + BOTTLE

*Delicate, fragrant and intense.
Rosa Rosarum is harmonious and elegant.*



● **THE VINEYARD:** Alto Piemonte - Lessona

● **THE SOIL**
Fluvioglacial gravelly-sandy coarse and heterometric fluvioglacial soils, deeply altered and partly displaced, surmounted by loessic, silty clayey summit levels. Acidic soils with orange, yellow and dark brown color.

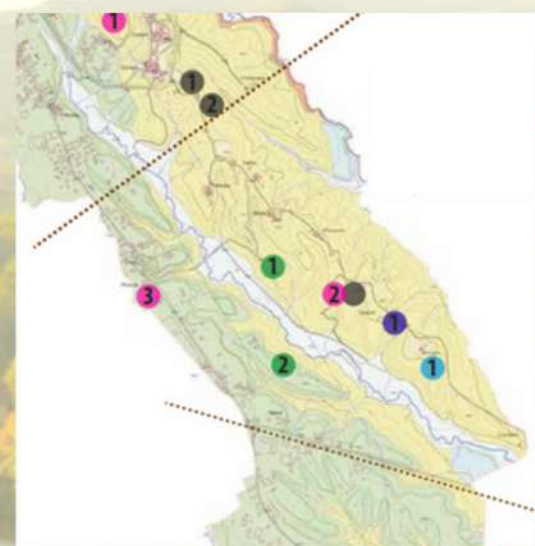


● **VINEYARDS EXPOSURE:** southeast to Southwest

● **TYPE OF CULTIVATION:** espalier Guyot

● **ALTITUDE:** 290 m asl

● **DENSITY:** 5000 grapes per hectare



THE HARVEST PERIOD

Between the first and second week of September.

THE METHOD OF HARVESTING

Careful hand picking of grapes in the vineyard.

THE VINIFICATION

After careful sorting of the grapes in the vineyard, they are selected, crushed and placed inside the press for a soft pressing. The must is transferred inside steel tanks and here alcoholic fermentation begins at a controlled temperature. After about ten days, static decantation of the lees takes place.

AGEING

The wine remains on the lees for a few months, after which it is clarified, filtered and bottled. After bottling, brief final aging in the cellar.

TASTING NOTES

COLOR

delicate rosy intensity

TO THE NOSE

persistent and very intense. Notes of fresh berries such as currant, raspberry and strawberry, rhubarb and citrus, with hints of flint

ON THE PALATE

good acidity, dry wine, presence of tannins still young but not aggressive, notes of cherry, berries, rosehips, hints of young spices in the finish

PAIRINGS

Appetizers: carpaccio/tartare of tuna, salmon and sea bass; seafood salad; vitello tonnato.

First Courses: asparagus/lemon risotto; pasta with fish/vegetable sauces; ricotta ravioli, butter and sage.

Secondi Piatti: baked or grilled fish (sea bream/branzino), chicken with herbs or escalopes with lemon, fresh or slightly aged cheeses (robiola/tomini).

Ageing potential

Up to 2-3 years

Service temperature

10-12°C

ALCOL 12,5%
PH 4,5-5,4
RESIDUAL SUGAR 0 g/L