

Vinosia

Rosato d'Aglianico DOC

100% Aglianico

Tasting Notes:

Fresh lively strawberry and cherry aromas with hints of aromatic herbs and dried flowers finishing fresh, dry, and vibrant. Enjoy with Pizza, fresh cheeses, grilled white meats, shellfish, fish stews, fresh tomato based dishes, and seafood salads.

Vineyards:

Region: Benevento, Campania, Italy
Size: 25 hectares
Training Method: Vertical Guyot training (renewable cane)
Planting Density: 2,000 vines per acre
Soil Composition: Hillside vineyard, mainly volcanic soil with calcareous clay mix
Elevation: 400 meters
Exposure: Various
Year Planted: 2002
Practices: Sustainable

Winemaking:

Harvest: Hand harvested in late-October
Fermentation: Skin contact for 6 to 8 hours (not a saignee method Rosé); temperature controlled stainless steel fermentation with use of inoculated selected yeasts.
Malolactic Fermentation: Partial

Aging:

Aged 4 months in stainless steel with an additional 3 months in bottle before release. Enjoy young, 1 to 2 years after release.

Technical Data:

Alcohol: 13.2%
pH: 3.5
Acidity: 5.9 grams/liter
Residual Sugar: 4 grams/liter

Quantity Produced: 2,500 cases



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