



Rosato IGT Colline Pescaresi



Grapes: Malbec

Vineyards: Catignano – Pescara Hills

Altitude: 360 m asl

Soil composition: Medium-textured Soil

Cultivation system: Espalier

Production/hectare: 80 quintals / ha

Average age of the vines: 15 years

Grape yield compared to wine: 60%

Harvest period: First week of September

Winemaking: The grapes are harvested manually and after destemming and crushing, they are kept in cryomaceration for about 2 hours before being subjected to the draining and soft pressing phases. Fermentation takes place at a controlled temperature of 14° - 15 °C and lasts about 10 days. During the processing phases of the grapes, microorganisms are used, because they are able to colonize the must by carrying out a bioprotective function, against any unwanted microorganisms; this allows us not to use sulphites before and during alcoholic fermentation. The sulphites are added only at the end of the alcoholic fermentation.

Malolactic fermentation: Not turning

Refinement: 9 months in steel on the fine lees with continuous bâtonnage and 3 months in the bottle.