



Rosé wine obtained from Gaglioppo grapes, grown on spur cordon trained vines, from a 1.5 ha flat vineyard on clay-loamy soil, with a yield per hectare of 40hl.

The grapes were hand harvested in crates in the second ten days of September. The wine is obtained from a short 24-hour maceration and subsequent six-month aging on the fine lees in stainless steel



Grape variety: Gaglioppo  
Training method: Spurred cordon  
Age of the vineyard: 35 years  
Vineyard surface area: 1.5 Ha  
Soil: clayey-loamy  
Planting density: 5000 vines/ha  
Production per vine: 1.5 kg (kg \plant)  
Production per hectare: c. 40hl  
Harvest method: manual in crates  
Fermentation: spontaneous, 24-hour maceration  
Aging: steel tank for 6 months

