



## *Rosato Molise* DOC *"Passo alle Tremiti"* 201<sup>st</sup>

### GRAPE VARIETIES

*Montepulciano*

### WINEMAKING

*Manual harvesting with selection of grapes at the beginning of October; destalking, crushing, and soft pressing; selection of the different portions of the must, static clarification, thermo-controlled in fermentation for about 20 days at 15-16°C.*

### AGEING

*Sur lies and weekly bâtonnage for around three months; bottled the year following the grape harvest.*

### ANALYTIC DATA

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Bright cherry color and fragrance remind of crunchy cherries, accompanied by delicate hints of freesia and carcadè; round and full sip, enlivened by a pleasant acidity.*

### GASTRONOMY

*Appetizers, savoury meat or fish first courses, light fish broth, white meats roast, second courses with fish, semi-seasoned cheeses.*

*Serving temperature 12°C*

### AVAILABLE FORMATS

*75 cl*

