



CONTEROSA

PIEMONTE DOC ROSATO

A rosé wine that originates from a carefully balanced combination of the most traditional red grapes. An "all meal" wine that brightens the glass with its cherry-red colour and pale reflections of violet. The scent is fruity with hints of strawberries, currants and cherries, while on the palate it expresses freshness, a good acidity and sapidity. Conterosa makes an excellent aperitif and splendidly accompanies fish and cheeses. It is served chilled at 12°C.

Appellation: PIEMONTE DOC ROSATO

Grape variety: Barbera 85% Pinot noir 15%

Production area: Nizza Monferrato and surrounding areas

Vineyard position and altitude: South, south-west
160/200 meters a.s.l

Soil: Calcareous clayey marl

Wine training system: Cordon training
on Guyot support

Vineyard age: From 10 to 30 years

Grape harvest: Hand-picked, after perfect ripening, in the second half of September

Planting density: 100 quintals per hectare

Vinification and ageing: The grapes, collected separately, are de-stemmed and subjected to a brief maceration at a temperature of 18°C ; there follow the racking and fermentation with selected yeasts at a controlled temperature of 20°C follow, in order to obtain a fresh, fruity and harmonious wine. All the processing steps take place in stainless-steel tanks.

Tasting notes: Rosé wine from a balanced blend of Monferrato's most traditional red grapes. Pale cherry- red colour and violet reflections. The aroma is fruity, with hints of strawberry , currant and cherry, while the taste expresses freshness, good acidity and tastiness.

Alcohol content: 12% vol.

Pairings: Excellent as an aperitif, it goes perfectly with fish and cheese. To be served at 12°C.

Ageing potential: 1/2 years

Bottle size available (lt): 0.75 L