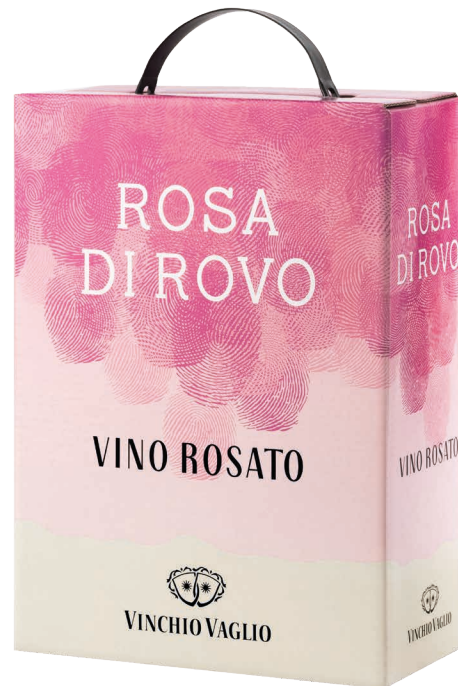


ROSA DI ROVO

ROSÉ WINE



Not everyone knows that the cultivation of roses in vineyards, particularly at the beginning of the rows, has been a practice used since ancient times. As well as having an aesthetic function, the rose also has a very specific function: it is a sentinel, also called a 'spy plant', able to signal certain 'diseases' in the vineyard in advance. Rosa is rose and rovo is a wild blackberry plant so the meaning of the name is the "rose from the wild blackberry plant". Rosa di rovo is rosé wine whose production is very recent in our area but created to enhance the indigenous grapes from Piedmont, which are able to give high quality wines when they are not vinified as red wine.

GRAPE: Various grapes.

SOIL: Sandy with presence of calcium.

ALTITUDE: 250 m. above sea level.

EXPOSURE: East.

VINE TRAINING - DENSITY: Guyot. 4500 vines per hectare.

HARVEST: From the beginning to the mid of September the grapes are harvested in the morning so that they arrive fresh at the winery in the early afternoon.

VINIFICATION: The first step is the direct soft pressing of the grapes followed by static decantation of the must at 14 °C for about 24 hours. The alcoholic fermentation takes place in stainless steel tanks at a temperature controlled at 15 to 16 °C and lasts for about 20 days.

AGEING: At the end of the alcoholic fermentation, the wine is put in temperature controlled stainless steel tanks at 6 °C to avoid any malolactic fermentation. Then the wine remains in stainless steel tanks for about 6 months and in bottle for 3 months.

TASTING NOTES

The wine is a brilliant pale pink with light violet hues. It has an intense fruity nose, fresh with aromas of red berry fruits and with floral hints of violet and daisy. On the palate it is fresh, savoury, frank with a pleasant and harmonious finish.

PAIRINGS: pasta with vegetables and sauce, white meats, summer vegetable starters, freshwater fish, summer barbecues.

ALCOHOL CONTENT: 12,5% vol.

SERVING TEMPERATURE: 10 °C.

SIZE: 3 l - 10 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO