

ROSAENOVAE IRPINIA D.O.C.

Grape Variety:
100 % Aglianico.

Production Area:
carefully selected vineyards.

Winemaking:
the grapes, harvested at the end of October, are gently pressed and then fermented at a controlled temperature following a brief, cold maceration on the skins for 24 hours. The wine is aged in stainless steel.

Tasting Notes:
with a characteristic salmon-pink colour, it has an elegant bouquet with aromatic notes including cherry, red fruits and apricot. It is well-balanced on the palate; it is dry and persistent with undertones of peach and an after taste of strawberry.

Food Pairings:
a wine for the whole meal, it accompanies hors d'œuvres, pasta, risotto, fish soup and white meat.

Serve at 10 - 12° C.

