



IRPINIA ROSATO
D.O.C.
ROSAENOVÆ



Grape Variety: 100% Aglianico.

Production Area: selected vineyards in the Irpinia area.

Winemaking: the grapes are harvested at the end of October, then pressed gently, fermented and aged in stainless steel tanks at a controlled temperature.

Tasting Notes: delicate salmon-pink color. The bouquet is very elegant, with fresh aromas of cherry, red fruit and apricot. The palate is dry, well balanced and persistent with succulent flavors of peach and strawberry.

Food Pairings: a very food-friendly wine. It is a fine match for hors d'oeuvres, pasta, risotto, fish soups and white meat.

Best served at 10-12 °C.