

ROSAENOVAE IRPINIA D.O.C.

Grape Variety:
100 % Aglianico.

Production Area:
selected vineyards in Irpinia area.

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

Tasting Notes:
delicate salmon-pink color. The bouquet on the nose is very elegant, with fresh aromas of cherry, red fruits and apricot. On the palate it is dry, well balanced and persistent with juicy flavors of peach and strawberry.

Food Pairing:
a very food-friendly wine. Pairs well with hors d'oeuvres, pasta, risotto, fish soups and white meat.

Best served at 10° - 12°C.

