



DENAZZANO

Igt Paestum Rosato



Classification

Igt Paestum rosato

Grape varieties

Aglianico

Bottles produced

5000 750 ml bottles

Vineyard size

1.5 hectares

Planting density and training system

4.800 vines/hectare, vertical trellis, Guyot

Yield per hectare

7,5 tonnes, 1.6 kg per vine

Harvest period

11th to 20th september

Vinification

The grapes are destemmed and crushed followed by 30 days of fermentation in stainless steel tanks

Fermentation temperature

15°C

Refining

It is carried out in stainless steel tank

Alcohol content

12% by vol.

Tasting notes

Refined red fruits followed by a scent of roses. The sense of taste has a good sourness and a remarkable persistency. It is excellent with rich and structured fish and white meat dishes.