



## Peta-Ciato Rosato IGT

### Grapes Varieties

60% Montepulciano 40% Spinot Grigio vin. rosso.

### Viticultural details

Grapes are produced from hillside vineyards, whose lands are at an altitude of no more than 500 meters s.l.m. The Molise region is characterized by mild nature, the soils consist of clays and limestone rocks and, in the floodplain along the coast, from sandy soil. Age of the vines 15- 25 years. Mechanical harvest.

### Vinification and maturation

Cold maceration for approximately one night in contact with the skin in stainless steel press-machine in a completely sealed environment. Then white grape wine-making technique proceeds followed by alcoholic fermentation at a supervised temperature with selected yeasts. Further steel refinement.

### Alcohol

12,50 % vol.

### Features

Colour: blush, pinkish.

Nose: pleasantly fruity with notes of rose, peach and raspberry.

Flavour: soft , agreeable and well balanced..

### Pairings

Enjoy as an appetizer or with fish, white meats, thick soups, egg-based dishes and pasta.

**Serve at:** 10-12°C. (50-54°F.)