



CANTINE ROGIOTTO

Rosae

ROSÆ is our only rosé wine made with regional indigenous red grapes.

After harvesting, the grapes are delicately pressed in order to extract only the color that we believe is perfect for our wine: deep pink. In producing this wine we try to preserve the aromatic component as much as possible.

The label was created by the Italian artist Maurizio Dusio.

NAME: Rosé wine

VINES: regional native red grapes

VINEYARDS:

- **Location:** Cella Monte, locality in the Monticelli region

- **Farming system:** Guyot, density 4000 vines/HA

- **Altitude:** 210 - 240 m asl

- **Exposure:** SOUTH EAST, SOUTH WEST

- **Ground:** hilly, white, composed of overlapping layers of limestone and sandstone

HARVEST: manual, beginning of September

MACERATION: cold for 12 hours

FERMENTATION: with selected yeasts, in stainless steel tanks at a controlled temperature for 30 days

MALOLACTIC: no

AGING: in stainless steel tanks on its noble lees with repeated battonage, then in the bottle.

AGING POTENTIAL: 3 years

AVAILABLE FORMATS: 0.75l

TASTING NOTES:

the color is deep pink. The scent is characterized by intense and elegant notes of ripe fruit, strawberry, apple and peach prevail. On the palate it is surprising for its freshness due to an elegant and balanced acidity. Long and persistent finish.

PAIRINGS:

as an aperitif, with appetizers, pizza, focaccia, vegetarian dishes, fish, white meat, lightly elaborated dishes, fresh cheeses.

Serve at a temperature of 10 - 12°C

