

Crateca Rosato



It is obtained from Aglianico grapes by light pressing, with an inviting and graceful drink, it is an unprecedented and refined expression of the characteristic features of Aglianico harvested early. The crystalline pastel pink is beautiful, with shades of peach petal. The aromatic purity, intense floral scents of rose and lime, fused with small red fruits, pomegranate and cedar strike the nose. The fresh and elegant taste is of beautiful sweetness and fine density.

Rating: Not Rated Yet

Price

28,00 €

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Description

Crateca Rosato technical sheet

Crateca Rosato IGP Epomeo

Type of wine: Dry Rosé

Grapes: 100% Aglianico

Wine classification: Protected Geographical Indication

Planting year: 2006

Altitude: 220 meters above sea level

Exposure: North-West

Soil: sandy detrital of volcanic origin (Green Tufo del Pizzone)

Plant density: 8000 plants per hectare.

Training system: Spurred cordon

Yield: 1.5 kg per vine

Harvest period: mid-September

Harvest: Manual, in 20 kg crates, when the grapes are fully aromatic

Vinification and aging: Long and soft pressing of the whole bunches in an environment protected from oxygen, followed by the clarification of the must by natural sedimentation at low temperature. Long fermentation in refrigerated stainless steel vats and subsequent aging on fine lees. Minimum and regulated use of sulfur until bottling.

The wine, with an inviting and graceful drink, is an unprecedented and refined expression of the characteristic traits of early harvested Aglianico. The crystalline pastel pink is beautiful, with peach petal shades. The aromatic purity, intense floral scents of rose and lime, fused with small red fruits, pomegranate and cedar strike the nose. The fresh and elegant taste is of beautiful sweetness and fine density.

Reviews

There are yet no reviews for this product.