



## Rosso Rosa Rosso da tavola

**Grapes:** Montepulciano d'Abruzzo ab. 60%  
San Giovese ab. 20%  
Merlot ab. 20%

**Harvest:** Second decade of October for Montepulciano and Sangiovese, second ten days of September for Merlot

**Average yield per hectare:** 50 hl

### Vinification

After a partial drying of the grapes on the vine these are pressed, de-stemmed to be started with fermentation and a long maceration on the skins. Aging takes place in steel at a controlled temperature.

### Analytical data on bottling

Alcohol 14% vol

### Tasting

Ruby red color with light violet reflections.  
On the nose it has notes of rose and wild violet, intense notes of red fruit underneath and plum, a slight hint of spice.  
Complex wine, with excellent structure, soft, enveloping and lovable.  
Persistent on the palate.