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VIGNAROSA

Denomination: Sannio Rosato DOC

Variety: Aglianico (50%) and Sangiovese (50%)

Area: Solopaca (Bn) - Italy

Training system: double guyot 3000 plants / hectare

Harvest: hand picking between end of September and mid October

Vinification: 4/8 hours contact with skins, controlled temperature fermentation and stainless steel vats growth for 7 months

Ageing: in bottles for 3 months

Colour: salmon-pink with raspberry-pink notes

Nose: ripe fruit and citrus peel notes, Mediterranean maquis

Taste: round, full-bodied, soft but with good acidity, persistent fruity aftertaste

Alcohol: 12,5%

Service temperature: 8° - 10° C

Bottles produced per year: 2.000

