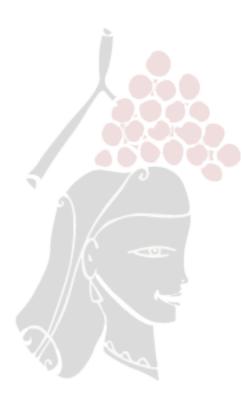
Azienda Agricola Alexia Capolino Perlingieri via Marraioli, 58 | 82037 Castelvenere (BN) | Italia tel. | fax +39 0824.971541 R.E.A. Benevento 114284 c.f. CPL LXA 72S 48F 839G | p.iva 05 30 30 11 216

info@capolinoperlingieri.com | www.capolinoperlingieri.com



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 maguis 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

