

PIASA

ROSATO



DESIGNATION

Vino rosato

GRAPE VARIETY

Blend of red grapes

PRODUCTION AREA

Oltrepò Pavese

VINEYARD AND SOIL

The vineyards are located in Santa Giuletta and are characterized by clayey soil mainly. The average age of the vines is 30 years old, and the training system is *guyot*.

HARVEST PERIOD

The grapes are harvested and placed in boxes exclusively by a manual selection around the second decade of September.

WINEMAKING

The grapes are softly pressed before the alcoholic fermentation which occurs in stainless steel tanks at a controlled temperature.

AGING

The wine does not undergo malolactic fermentation. It is held on the lees in stainless steel tanks for about 6 months until just prior to bottling, and then it rests for at least 2 months before release.

ORGANOLEPTIC CHARACTERISTICS

Intense and bright cherry pink colour. On the nose, it opens with a markedly fruity bouquet, where the aromas of small berries, such as raspberry and wild strawberry, are complemented by fresh floral aromas of violet and rose. Fruity palate, well balanced by fresh acidity and a pleasant sapidity, revealing a rich and fragrant full-bodied wine with a lingering finish.

FOOD PAIRINGS

Perfect with charcuterie, light cheeses, grilled meats, and pizza, but also ideal pairing with shellfish, fried anchovies, or fried fish.