



MONROSE

Alpi Retiche Igt Rosato 2021

GRAPE VARIETIES: Nebbiolo 100%

GROWING LOCATION: the Igt denomination area of Alpi Retiche in the province of Sondrio, in the districts of Berbenno, Castione and Sondrio

VINEYARD POSITION AND ALTITUDE: Southern exposure, between 350-650 meters a.s.l.

SOIL: sand (70%), silt (30%), no limestone, high content of granite rock, rarely clayey

VINE-TRAINING SYSTEM: guyot

PLANTING DENSITY: 3.300 plants/ha

GRAPE HARVEST: from September 30

ALCOHOL CONTENT: 13,00% A.b.V

TOTAL ACIDITY: 6,25 g/l

SERVING TEMPERATURE: 8 °C

PROFIT PER HL/HA: 53 hl

BOTTLES: 15.000

AVAILABLE SIZES: 0,5 – 0,75 – 1,5 lt

TECHNICAL PROFILE:

Vinification: Not perfectly intact grapes are eliminated. After a gentle destemming the grapes, lightly pressed, are stored in stainless steel containers, where a cool maceration takes place in only 12 hours. In a second time, part of the wort is left fermenting in white (the “saignée” method) at a temperature of 18°C. The process is completed with 6-months refinement of the wine in stainless steel containers and in bottle before the release.

TASTING NOTES:

Bright pink colour, reminiscent of onion skin. The nose expresses fresh red fruit with intense mineral nuances. In the mouth it is well balanced, slightly fruity with a pleasantly refreshing aftertaste in which fresh raspberries and wild roses emerge.

WINE-PAIRING:

Dishes made of meat or fish, raw or cooked and finger food for aperitif.