

ROSE' PIAN DELLE ROSE



2021

Sophisticated and elegant wine, fresh and savory tasting with intense aromas typical of Aglianico, with notes of berries and cherries. Its name comes from the plateau overlooking the ancient castle.

Grape varieties: Aglianico 100%

Fermentation details: in steel at 15°C

Alcohol content: 13,0%

Vinification: the grapes are destemmed and transferred to the press where they have a short 2-hour maceration, then soft pressing

Refinement details: battonage on fine lees for 6 months

Malolactic: unrealized

Farming system: spurred cordon

Strains per hectare: 4.500

Number of buds per plant: 10 to 15

Production per strain: 1.3 kg/plant

Production per hectare: 60 q/ha

Harvest period: second half of September

Mode of harvest: manual

Mode of crushing: mechanics

Pressing mode: soft up to 1.0 bar

Winemaking temperature: controlled at 15°C

Maceration on the skins: 2 hours, before alcoholic fermentation

Replacements : no

Delestage: no

Use of selected yeasts: yes

Clarifications: yes

Filtration: yes, in pre-bottling

Wine yield: 50 %

Bottles produced per vintage: 7.240

