

# ROSE' PIAN DELLE ROSE



2022

*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:** 12,5%

**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:** 9.795

