



CANTINA VIGNASONE
MONTECHIARO D'ASTI



NAME: Vino da Tavola Rosato
VINTAGE: 2008
ALCOHOL: 13,00 % Vol.
GRAPE VARIETY: Dolcetto

AGRONOMIST: Rolla Davide & Eberle Daniele
NAME OF VARIETY: Dolcetto
PRODUCTION AREA: Monforte d'Asti
ALTIMETRY: m 220 slm
EXPOSURE: sud-ovest
FARMING SYSTEM: gouyot
SOIL TYPE: Silty, sandy
HECTARE YIELD: 95 QL/H
PLANTING DENSITY: 5000 vines per hectare
AGE OF THE VINEYARD: 15 years
FARMING: by mechanical and manual

OENOLOGIST: Davide Rolla
HARVEST TIME: August / September
VINIFICATION: The wine was made for soaking skins in grape must for the time required for soft but characteristic color that characterizes the wine Rosato. Temperature control at all stages

FERMENTATION TANK TYPE: stainless steel
FERMENTATION TEMPERATURE: 12 ° C
FERMENTATION TIME: 5/7 days
AGEING: 100 % stainless steel
TOTAL ACIDITY: 6,2 g/l
PH: 3,13
DRY NET: 14,80
BOTTLING TIME: March / Aprile
ESTIMATED LIFE: About 2 years
BOTTLES: 3500

SERVICE TEMPERATURE: 12 ° C
TASTING NOTES: The completeness of the wine is already taken by intense signals freshness. The mouth gives the ROSAVI consumer fullness and length that can be found in red wine.

FOOD PAIRING: The Rosé is a wine that goes with food delicate. Prevalence at olfactory sensations.

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Video Code: **EN001-03-2008**

A New Way to Watch Wine!