

Rosamonti



80% Aglianico and 20% Piediroso, Extremely pleasant wine due to its crispness. The nose is very fruity, refreshing with notes of wild strawberry, blueberry, and white flowers. To the palate is confirmed by its crispness, it is smooth and velvety, moderately acid and fruity. A very pleasing wine, summery, with wide pairing options. Excellent as aperitif with small appetizers, paired with crudités of shellfish and delicate fishes, also ideal with pizza or buffalo mozzarella. Awards received: Gambero Rosso Berebene Quality/Price Award 2016

Rating: Not Rated Yet

Price

Base price with tax 18,00 €

Sales price 18,00 €

Discount

[Ask a question about this product](#)

Manufacturer [Tommasone Vini](#)

Description

Data Sheet

ROSAMONTI

Indicazione Geografica Protetta

Production zone: Campania

Grape variety: Aglianico

Soil type: sedimentary

Direction: various

Altitude: various

Form of education: Guyot

Harvest: Hand harvest, End of September, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of wine: rosé wine

Winemaking and aging: destemming and soft pressing, followed by natural cold clarification of the must. Fermentation with pure yeasts at a controlled temperature (12°C) and subsequent aging on the fine yeasts in stainless steel tanks. The use of sulfites is minimal and regulated until bottling.

Color: light pink

Olfactory notes: rose petals, cyclamen, red fruits, raspberries, strawberries

Flavor notes: dry, refreshing, fruity, mineral

Serving temperature: 8-10°C

Examples of food pairings: Raw milk cheese such as Mozzarella Di Bufala, cream cheese, sushi, vegetables with a tendency to bitter flavors such as artichokes and asparagus, starters with Italian cold cuts, pasta dishes with fish, main courses with grilled white meat

Bottles produced: 6.000

Reviews

Tuesday, 13 October 2020

Io che amo i rosé ho trovato ad Ischia il mio must-have! Consiglio

Rhonda