CRISSANTE ALESSANDRIA



Rosato

TECHNICAL DATA

Year planted: varying

Alcohol content: approx. 13.00% vol.

Soil: marly-calcareous from different vineyards;

Altitude: 250-300 meters above sea level

Exposure: East, South-East

Harvest: done manually the first week of September.

Vinification: racking a few hours after pressing and after brief contact with the skins, where a small amount of color is extracted. long fermentation lasting three to four weeks in temperature controlled stainless steel tanks at low temperature in contact with the skins.It remains in the stainless steel tanks for the winter months with exposure to the natural cold.

Bottling: usually bottled in the spring.

Total production: approx. 1500 bottles

ORGANOLEPTIC CHARACTERISTICS

Color: pale pink tending towards an onion skin color.

Nose: marked aroma of fresh fruits, raspberries and cherries complemented by a light floral fragrance.

Palate: the wine is soft and very harmonious on the palate. Fresh acidity and good taste consistency. Sapid.

Pairing: Excellent as an aperitif and with summer appetizers. It pairs wonderfully with seafood dishes.