



ROSÈ TERRE DI CHIETI IGT (SPRING)



cantinazaccagnini.it

Type

Terre di Chieti IGT Rosato

Area of production

Abruzzo region

Vine training system

Tendone and espalier

Harvesting period

Usually early

Winemaking

Soft pressing of the grapes, cryomaceration and vacuum pressing to extract only the free-run must; cold settling of the must and fermentation of only the clear fraction at a low temperature.

Ageing and maturing

After ageing on the lees for about 3-4 months, it matures in stainless steel vats before being bottled with a Stelvin closure (screw cap).

Tasting notes

Color: Pink of medium intensity.

Aroma: Floral nuances of violets and roses combine with notes of tart red berries (raspberry, currant).

Taste: It is balanced on the palate, with freshness and savoriness guiding the aromatic finish of small red fruits.

Lifespan in the bottle

We recommend consuming it within the year following the harvest.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 12,5% vol

Serving temperature 10-12°C

