

COLLINE NOVARESI ROSATO “ROSALBE”

PRODUCTION AREA: the vineyard is located in the “Pianazzi” area, in the municipality of Briona.

VARIETY: 100% Nebbiolo grown with the Guyot system.

VINIFICATION: Grapes are hand harvested in boxes of approximately 20 kg, by a selection of the bunches from among the tallest ones on the shoot. This first step also serves to promote the complete maturation of the remaining bunches, suitable for being vinified in red. Grapes are harvested and then left to rest overnight to lower their temperature. On the following day they are immediately destemmed and pressed, only the free-run must was used for rosé vinification, the pressed part will be used for table wine. the fermentation of the must thus obtained, using selected yeasts, took place in stainless steel tanks at a controlled temperature of 16 - 18 degrees. After sedimentation and natural clarification due to the winter cold, the wine is bottled in the spring of the year following the harvest.



CARATTERISTICHE ORGANOLETTICHE

COLOR: pale pink.

BOUQUET: harmonious and fruity.

TASTE: dry, fresh, savory and slightly tannic.

FOOD PAIRINGS: fresh and easily combined with light vegetable-based dishes.