

CANTINE CROSIO



ROSADEIMONTI

PIEMONTE

denominazione di origine controllata
(controlled denomination of origin)

ROSÉ WINE

An elegant and perfumed wine made with a noble Piedmontese red-skinned grape variety with a little international addition. It appears brilliant rose quartz coloured. The smell calls to mind geranium, violet, wisteria and acacia together with white pepper, ginger and horseradish. The taste is fresh, flavourful and smooth with a final taste of citrus, pink grapefruit and candied orange. A rosé wine with a great personality.

Grape variety: red-skinned grape

Breeding system: guyot

Vineyard age: 10-15 years **Altitude:** 320 m a.s.l.

Soil: morainic, with graveled debris and sand **Harvest:** by hand in crates

Winemaking and aging: cryomaceration of bunches for 3 days in special rooms at 0°C. Crushing followed by maceration in press for 15 hours.

Soft pressing of the grapes followed by decantation of the must.

Fermentation with selected yeasts in stainless steel tanks at a controlled temperature of 15°C. Aging on its lees in stainless steel tanks for 3-4 months.

Bottling at the beginning of spring.

Final aging in bottle for at least 2 months

Serving temperature: 10-12°C

Matching: great with prosciutto and melon, small fried octopus, fried zucchini flowers and fried mushrooms. Good with eggplant parmigiana and roast-beef.

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