


Chiusa Grande





NATURA
ROSATO IGT COLLINE PESCARESI
FREE FROM SO2 - ORGANIC

GRAPES:

This wine is produced with grapes of ancient MONTEPULCIANO selected varieties cultivated on an over 30 years aged vineyard, located in Cugnoli area, following the principles of organic farming.

HARVEST:

Grapes harvest takes place during the 1st week of October, depending on the grapes' complete biological ripeness, whose evaluation is based on sugar degrees, PH and total sourness.

Grapes are picked by hand, respecting their integrity and the authenticity of the organoleptic characteristics that will come up from the finished wine

WINEMAKING:

Winemaking is carried out according to tradition, which involves destemming and contact of the skins with the must for about 12 hours at a controlled temperature of 10-12 ° C, to have a must richer in aromatic components, typical of the grapes of origin.

After racking, the must is clarified by static decantation and fermented at a controlled temperature of 16 ° C with inoculation of selected yeasts that do not produce sulfites and lactic bacteria to promote malolactic fermentation. Once the alcoholic fermentation has been completed, the wine is racked and once it has reached its natural stability and clarification, it is bottled and released for consumption. All the cellar operations, from racking to bottling, are carried out strictly under cover of the air, always checking the oxygen content of the wine after each operation.

In all phases of winemaking, in order to guarantee and protect the genuineness and healthiness of the product, the rules laid down in the regulations for the production of organic wines are respected and sulphites are not added, nor are yeasts or other adjuvants used that may lead to their formation. This allows to obtain a wine with a sulphite content lower than the limit of 10 mg/l.

ORGANOLEPTIC PECULIARITIES:

COLOUR: pink cherry, typical "cerasa", medium load

BOUQUET: the bouquet is fruity with a pleasant sensation of cherry and morello cherry, intense and persistent.

FLAVOUR: wine of pleasant taste, soft and round, with good body, remarkable persistence and fruity aftertaste .

FOOD MATCHING: excellent with light first courses, white meats, medium-matured cold cuts and cheeses, and fish broths.

SERVICE: serve it a temperature of about 10-12°C

CONSERVATION: Preserve the bottle in a fresh place at a temperature of 8-10°C and place it in horizontal position.

ALCOHOL: 13°