


Chiusa Grande





INTEGRO ROSE'
ROSATO COLLINE PESCARESI IGT SPARKLING
SULPHITES FREE - ORGANIC

GRAPES:

Cabernet 100%

HARVEST:

Harvesting takes place in the second ten days of September when the grapes reach full technological maturity, evaluated by measuring sugar content, pH and total acidity. The grapes are harvested and selected by hand respecting their integrity and the organoleptic characteristics that will be expressed in the future wine.

WINEMAKING:

The winemaking process is carried out in compliance with the rules of organic wine production by applying the modern principles of oenological technique. The grapes are softly pressed and pressed, and the must obtained is hyperoxygenated and clarified by static cold decantation at 10°C. The clear must is separated from the lees and fermented at a controlled temperature of 15°C with inoculation of selected yeasts that do not produce sulphites and lactic bacteria to promote malolactic fermentation. During the alcoholic fermentation the sugar level is checked daily and when its content reaches 10 g/l the must-wine is bottled to finish the alcoholic fermentation in the bottle. The pressure that is generated in the bottle is due to the carbon dioxide that naturally develops from the moment of bottling to the end of fermentation. At all stages of winemaking, in order to guarantee and protect the genuineness and wholesomeness of the product, the rules laid down in the specifications for the production of organic wines are respected and no sulphites are 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: Cherry red

BOUQUET: Intense, fruity with marked notes of pomegranate and cherry

TASTE: Fresh and sapid with good persistence and fruity aftertaste

FOOD PAIRING: Great with crustaceans and light first courses it goes well with pizza, cheese and cold cuts.

Excellent as an aperitif if consumed clear

PRESERVATION: 8/10°

ALCOHOL: 12,5%

SERVICE: Serve at a temperature of about 8°