

  
*Chiusa Grande*





**VINOFOLLIA ROSE'**  
**ROSATO IGT COLLINE PESCARESI**  
**ORGANIC**

**GRAPES:**

The grapes used for producing this wine come from selected red berry varieties cultivated on a middle aged vineyards located in Cugnoli's area, following the principles of biological farming.

**VINTAGE:**

Grape harvest takes place during the 2nd week of October, depending on the grapes' complete biological ripe, whose evaluation is based on sugar degrees, pH and total sourness.

**WINEMAKING:**

Winemaking is carried out in respect of tradition and observing the most up-to-date rose winemaking methods.

A short cryomaceration is made once the best grapes are selected and derasped, with this process the skins are kept in contact with the must at a temperature of about 8-10°C for about 10-12 hours.

The so called flower must obtained from the separation of the skins is then decanted. Selected yeasts are then added and a fermentation is performed at a temperature of about 15°C. The obtained wine is quickly separated from its dregs and preserved at a temperature of about 12°C until it is ready to be bottled.

The rules required by regulations for biological wine production are observed during all winemaking's stages, in order to assure and protect wine's genuineness and healthiness.

**ORGANOLEPTIC PECULIARITIES:**

**COLOUR** "Onion skin" rose

**BOUQUET** Remarkably fruity, fresh and intense with clear notes of cherry

**FLAVOUR** Fresh and soft, well bodied and persistent, with fruity aftertaste

**FOOD MATCHING** It is an excellent match for light first courses, white meats, cold cuts and medium seasoned cheeses and fish soups

**SERVICE** Serve it at a temperature of about 8-10°C

**PRESERVATION** Preserve the bottle in a fresh place at a temperature of 8-10°C

**ALCOHOL** 12,5% Vol.