



## ADESSO • ROSATO



From **Nebbiolo** grapes famous wines are obtained.

This peculiarity is found in this wine, too. The grapes come from the vineyards located in Montà, where in October are picked up and brought to the cellar to be treated.

The maceration of peels occurs in a short time (24/36 hours) after which the must is poured in another tank for the fermentation at 18° - 20°C.

**Adesso Rosato** has shining rose colour with red cherry reflexes, while the nose has nicely flower essences that remind to roses, blackberries and raspberries.

The taste is fresh with a good structure that is emphasized by a light astringency that leads to a pleasant and attractive wine.

**Vine:** Nebbiolo

**Soil:** calcareous

**Altitude:** 300 m above sea level

**Exposure:** east

**Growth system:** Guyot

**Nr. of vinestocks per hectare:** 4000

**Return in wine per hectare:** 70hl

**Vintage:** first half of October

**Vinification:** traditional with maceration

**Refinement:** in stainless steel tanks in contact with his leavens for 3/4 month

**Refinement in bottle:** 2 months

**Alcoholic content:** 13-13,5%

**Sugar:** 2 g/l

**Extract:** 22 g/l

**pH:** 3,20-3,30

**Acidity:** 5,20-5,40 g/l

**Combining:** Adesso Rosato can be matched with fish dishes, antipasti, pasta and rise dishes but also has simply aperitif.