

VINO · ADESSO



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 tasty is **FRESH** with a **GOOD STRUCTURE** that is emphasized by a **LIGHT ASTRINGENCY** that leads to a pleasant and attractive wine.



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SOIL:	calcareous clay
ALTITUDE:	300 m above sea level
EXPOSITION:	east
SYSTEM OF VINE GROWTH:	Guyot
NR. OF VINESTOCKS PER HECTARE:	4000
RETURN IN WINE PER HECTARE:	70 hl
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:	3,2 - 3,3
ACIDITY:	5,2 - 5,4 g/l

PAIRINGS

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