



TECHNICAL SHEET

## ROSATO PARTICELLA 604 Terre Aquilane IGT



**Denomination:**

Rosato Terre Aquilane IGT

**Grape's origin:** Montepulciano d'Abruzzo 100%  
from a single vineyard grown on a flat plateau arrangement  
in the municipality of Ofena, which is part of the sheet  
of map n° 32 particle n° 604 of Località Piè della Grotta

**Altitude:** 400 m above sea level

**Age of vines:** 25 years

**Cultivation system:** row

**Number of vines per hectare:** 2500

**Yield in quintals per hectare:** 60

**Harvest time:** Early October

**Vinification:** crushing and de-stemming, soft pressing,  
static natural decantation and long spontaneous  
fermentation at low temperature in stainless steel tanks.

**Maturing:** On lees in stainless steel tank  
for at least 3 months without bâtonnage  
and subsequent bottling without filtration.

**Refining:** in bottle for at least 2 months

**First produced:** 2016

**Alcohol by volume:** 13,00 % vol.

**Acidity:** 7,80 gr/lit

**PH:** 3.20

**No. of bottles produced per year:** 4.200

**Technical Direction:** Enologist Riccardo Brighigna

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