



TECHNICAL SHEET

ROSATO 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/lt

PH: 3.20

No. of bottles produced per year: 4.000

Technical Direction: Enologist Riccardo Brighigna