

ANTHEA ROSA



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Rosato Terre di Chieti I.G.T. BIO

Grapes: *How to discipline*

Type of wine: *Rosè*

Cultivation system: *Cordone Speronato (rows of wine)*

Yield per hectare: *About 140 quintals*

Alcohol: *14,0% vol*

Alcoholic fermentation: *In steel at controlled temperature*

Ageing: *In steel*

Service temperature: *8/10 °C*

Formats: *Bottle 0,75 liters*

Anthea Rosa DOC I.G.T

A rose wine from Montepulciano grapes. The skins are left for a few hours in contact with the must, thus obtaining an intense cherry color in the bottle, floral aromas on the nose, a pleasant and fresh taste in the mouth, a good acidity in the finish that cleans the palate and leaves in the mouth the slight bitterness typical of the Montepulciano d'Abruzzo grapes. Recommended with cheese, fish and white meats.

Vino Biologico
Organic Wine

