



i Varietali

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Gaglioppo

Appellation / Calabria IGT Rosato

Soil / Medium texture

Grapes / Gaglioppo

Time of harvest / Last ten days of August

Picked / By hands

Vinification / Destemming and brief contact on the skins in the must, followed by separation and fermentation of the must in stainless steel at controlled temperature

Ageing / In stainless steel

Alcoholic content / 13% Vol

Pairings / Excellent aperitif, it pairs with fish, red and white meat dishes, fresh cheeses

Best served / 10-12° C

Bottle size / 75 cl

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