

ROSÉ D'ABRUZZO



Varietal Composition: 70% Montepulciano, 20% Shiraz, 10% Cabernet Sauvignon

Wine Type: Dry Rosé

Alc. %: 12 %

Origin: Saniore Village, Napareuli microzone, Kakheti region

Available Vintages: 2019, 2020.

Color: Rosé

Aromas: Strawberry and raspberry

Palate: Hints of roses, fresh acidity; harmonious lingering finish.

Wine Classification: Regional

Vineyard Elevation: 450 - 500 meters above sea level

Vineyard Density: 4000 vines, 2 meters x 1.5 meters

Grape Yield per ha: 6-8 tonnes per ha (handpicked, selected)

Harvest Period: September

Soil Profile: Alluvial, Loamy, Carbonate, Light gravelly soil

Residual Sugar: 2.3 g per liter

Total Acidity: 5.5 g per liter

Yeast: Natural yeast

Maceration: 2-4 hours in the press

Fermentation: In stainless steel tank with cold temperature

Serving Temperature: 10-12 °C

Food Pairing: Freshwater fish - grilled or baked in salt; spicy Asian and Indian cuisine; eggplant lettuce wraps, spicy summer chick-pea stew with roasted carrots; fruits and desserts.

Bottle Size: 0.75

Total Production: 22,000 Bottles

Aging Potential: 5-7 Years