

Testarossa Rosato

Appellation: *Rosato Terre Aquilane I.G.P.*

Grapes: *Montepulciano d'Abruzzo 100%*

Production area:
*Capestrano 450 m AMSL
(National Park area)*

Soil type: *Pebbly*

Training system: *Row*

Farming system: *Sustainable integrated agriculture*

Vineyard density: *5200 grapevine per hectare*

Yield per hectare: *12 000 kg*

Harvesting: *Mechanical*

Time of harvest: *End of September*

Fermentation:
*Cryomaceration for 12/18 hours
In stainless steel vat at 14° - 16° C*

Malolactic fermentation: *No*

Ageing:
*2 months in stainless steel vat
3 months in bottle*

Average analytical data:

- Alcoholic strength	13,00 - 13,50 % v./v.
- Sugar	2,00 - 2,50 g/l
- pH	3,15 - 3,25
- Total acidity	6,00 - 6,50 g/l
- Volatile acidity	0,20 - 0,25 g/l

