



LA COSTANZA
1894

ROSÉ

PINOT NERO PROVINCIA DI PAVIA IGT

This wine is born from a careful selection of Pinot Nero grapes. This young and exuberant wine gets its characteristic soft pink color from a rapid maceration of the skins (about 10-12 hours), followed by a soft pressing; The must is then clarified and placed in tanks of stainless steel at controlled temperature. With the addition of selected yeasts begins the slow fermentation at the end of which the wine is microfiltered and bottled.

Production area:	Castello di Santa Giuletta
Grape varieties:	100% Pinot Nero
Soil type:	Clayey
Vine training technique:	Guyot and spurred cordon
Altitude:	200-300 meters above sea level
Exposure to sunlight:	North-East
Plant Density:	5000 plants/ha
Harvest date:	last week of August
Total alcohol content:	13% vol (small variations as a function of vintage)
Service Temperature:	6-8°C

ORGANOLEPTIC SHEET

The look is pleasant for its brilliant color and its foam; it smells with its hints of fresh flowers and small red fruits; on the palate you can feel the elegance of this wine with its softness and its persistent aroma. Great for appetizers, for first and second courses with delicious flavours.

PRODUCED AND BOTTLED BY SOCIETÀ AGRICOLA LA COSTANZA DI MASSONE E MONTAGNA – SANTA GIULETTA – ITALIA

PRODUCT OF ITALY

CONTIENE SOLFITI – CONTAINS SULFITES – CONTIENT SULFITES – ENTHÄLT SULFITE



ORGANIC WINE
IT BIO 005 AGRICOLTURA ITALIA

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