



LA MONDIANESE

Vino Rosato
“A tutto Rosa”

Variety: 100% Ruchè and Grignolino.

Vineyard's location: Located all around the winery.

Soil: Calcareous marls.

Production per hectare: 50 q/Ha.

Plants per hectare: 5000.

Training system: Espalier with guyot pruning.

Beginning of the harvest: From the beginning of September.

Vinification: Rapid pressing and fermentation at a controlled temperature.

Ageing/Storage: In steel.

Alcohol content: 13%–13,5% Vol.

Color: Pink onion skin.

Bouquet: Rose, hawthorn and wild strawberry hints.

Taste: Soft and well-balanced with light tannicity.

Tasting temperature: 12-14°C.

Serving suggestions: As an aperitif, with croutons, pizza, focaccia and delicate starters.

D&Vine Società Agricola Semplice

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