

# Rosé

## Cielo Ferraro

### DOC

**APPELLATION:**

Denominazione di Origine Controllata (DOC)

**GRAPE VARIETY:**

100% Aglianico

**PRODUCTION AREA:**

Paternopoli (Av), Italy

**VINEYARD:**

One hectare of Aglianico grapes, grown in rows in a vertical-shoot position, using spurred cordon. On clayey terrain with limestone deposits, with a density of 3,500 plants per hectare, located on the Contrada Cielo Ferraro.

**HARVEST:**

The harvest is done by hand in mid October in the early hours of the day in small boxes to avoid crushing.

**VINIFICATION:**

Pre-fermentative maceration of the grapes at 4-6°C for ca. 24 hours, avoiding contact with oxygen. Subsequent racking through delicate pressing. Fermentation takes place in stainless steel tanks at a controlled temperature of 16°C, for ca. 15 days.

**MATURING:**

In steel tanks for circa 4 months, after which it is bottled.

**ORGANOLEPTIC QUALITIES:**

Brilliant rosé colour, offering a fruity bouquet to the nose with hints of red fruits. Great freshness due to a good level of acidity, of medium structure, with a persistent finish and a noteworthy aromatic aftertaste.

**FOOD PAIRING**

Suitable for first and second light and fragrant dishes, particularly those of the Campania region. Furthermore, combines very well with pizza as well as young cheeses and salami.

**SERVING TEMPERATURE**

To be served at circa 12-14°C.

**TECHNICAL SPECIFICATIONS\***

Alcohol 12,00% Vol.

Total acidity 5,90 gr/lit

*\*indicative values, vary per year*

**BOTTLE**

Bordolese-style bottle of 75cl. Carton of 6 bottles, pallet of 105 cartons.



masciare  
AZIENDA AGRICOLA

IRPINIA

PRODUCT OF ITALY

ROSE

CIELO

FERRARO

DENOMINAZIONE  
D'ORIGINE  
CONTROLLATA  
D.O.C.G.