

Rosa Rosarum Coste della Sesia Rosato DOC



This Rosato wine is made from Nebbiolo grapes grown on the hillside estate of Chignalungo in Lessona. After harvest, the grapes are carefully de-stemmed and crushed and flow via gravity into steel tanks where maceration on the skins takes place for 36-40 hours. Spontaneous fermentation begins and continues for 10 - 15 days at a controlled temperature of 18 ° C (64.4° Fahrenheit). The wine is then bottled and stored in the estate's cellars for further refinement.

Grape varieties : Nebbiolo

Altitude : 290m ASL

Exposure : South-East to South-West

Soil : Glacial fluvial soils, gravelly sandy, with generous mineral wealth like iron and manganese

Alcohol : 12.5%

Tasting notes :

Light and delicate with an intense nose of young, red forest fruits like wild strawberries, raspberries, and red currants. Dry, with still young, but not aggressive tannins and notes of cherry, berries, rose hips, and young spices on the finish. This wine is a full-bodied aperitif, excellent with young salami, white meats, and fish.

