Calypsos® - Rosè

Piemonte DOC Rosato

Area of production:
Piedmont.

Grape variety:
Traditional vinification in rosé of black grapes.

Vinification:
Traditional in rosé, short contact between must and skins with immediate separation and fermentation in white at 12 ° -13 ° of temperature.

Ageing:
Maturation in stainless steel tanks and subsequently in the bottle positioned horizontally.

Colour:
Antique pink.

Nose:
Persistent and intense, with typical hints of fresh fruit and evident notes of rose petals.

Palate:
Smooth, full-bodied and balanced with a good structure and persistence.

Bottle:
Burgundy bottle.

Semi-white glass.

Closure:
Technical cork.

Sizes available:
Bottle 0,375 L.
Bottle 0,75 L.

Abv:
From 12,50 to 14,00 % depending on the vintage.

