

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.

