

MONTALBERA®

CALYPSOS® - ROSÈ

Piemonte DOC Rosato



Area of production:

Castagnole Monferrato (Piedmont).

Grape variety:

60% Barbera - 40% Ruchè.

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 vertically.

Colour:

Antique pink.

Nose:

Persistent and intense, with typical hints of fresh fruit and

evident notes of rose petals.

Palate:

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

Bottle:

Noble bordeaux .
500 g.
Semi-white glass.

Closure:

Cork 26x45 single piece.

Sizes available:

Bottle 0,75 L.

Abv:

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

