

SABBIE ROSA

PIEMONTE
ROSATO

D.O.C.



“Sabbie rosa” is the seductive reference to the colour of the sandy soils when kissed by the sun at the sunset on the hills of Vinchio and Vaglio Serra where there was the sea a few million years ago. Piemonte D.O.C. Rosato is a young appellation created to enhance the indigenous grapes from Piedmont, which are able to give high quality wines when they are not vinified as red wine.

GRAPE: Indigenous grapes from the territory.

SOIL: Sandy with presence of calcium.

ALTITUDE: 250 m. above sea level.

EXPOSURE: East.

VINE TRAINING - DENSITY: Guyot. 4500 vines per hectare.

HARVEST: From beginning to mid September, the grapes are harvested in the morning so that they arrive fresh at the winery in the early afternoon.

VINIFICATION: The first step is the direct soft pressing of the grapes, followed by the static decantation of the must at 14 °C for about 24 hours. The alcoholic fermentation takes place in stainless steel tanks at a temperature controlled at 15 to 16 °C and lasts for about 20 days.

AGEING: At the end of the alcoholic fermentation, the wine is put in temperature controlled stainless steel tanks at 6 °C to avoid any malolactic fermentation. Then the wine remains in stainless steel tanks for about 6 months and in bottle for 3 months.

TASTING NOTES

The wine is of a brilliant pale pink with light violet hues. It has an intense fruity nose, fresh with aromas of red berry fruit and with floral hints of violet and daisy. On the palate it is fresh, savoury, frank with a pleasant and harmonious finish.

PAIRINGS: Pasta with vegetables and sauce, white meats, summer vegetable starters, freshwater fish, summer barbecues.

ALCOHOL CONTENT: 12,5% vol.

SERVING TEMPERATURE: 10 °C.

SIZE: 0,75 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO