



“The positive business feedback of this rosé, made from the vinification of our autochthonous grape variety, has been the driving force to renounce at DOCG business advantages. The World loves products made with these multifaceted Umbrian autochthonous grape varieties.”

PEPEROSA

Umbria Rosato IGT

Area under vine	15 ha
Training system	spurred cordon
Cropping level according to IGT regulation	168 quintals equal to 252.000 bottles
Production	8.800 bottles
Grape harvest	hand picking during the 1 st ten days of October
Selection of bunches and grapes	hand selection through three vibrating table
Grapes	Umbrian autochthonous grape variety, Sangiovese
Soil	clayey, sandy, lacustrine
Ageing	stainless steel on the lees for 2 months
Alcohol content	13,5% alc./vol.
Serving temperature	10° - 12° C.



bottles

0,75

Every Wine needs proper bunches selected to the right maturation. For Peperosa we select manually the 3,4% of grapes coming from our vineyards.

After a careful manual selection, grapes starts a process of cold maceration followed by a soft pressing; afterwards, it is fermented under controlled temperature in order to preserve fragrances and colour.

The fascinating bright pale pink hint gives brightness and goes from Tropea's onion to wild rose.

The aroma has fragrant note of Annurca apple, white pulp fruits, wisteria, the sweetness of cherry and blackberry. That is "Pink Pepper".

The taste is mineral, soft, adequately tangy. The characteristic that makes this product unique is the tannin content. The lingering finish clearly reminds the fruit salad of June.

Match with appetizers, first courses and fish soups.

