

Excellent as an aperitif, with delicate finger food based on raw fish, Mediterranean first courses, grilled fish and semi-mature cheeses.



13 %



8-10°C




PESOLILLO
TENUTA AGRICOLA

TERRE DI CHIETI IGT ROSATO

organic wine

Montepulciano mainly with other red grapes variety.

This rosé wine is produced from Montepulciano grapes grown on the north side of Colle Rotondo where our farm is located. The vineyards are cultivated with a double pergola that guarantees a delicate exposure of the grapes to the sun to preserve the aroma and freshness of the grapes. The wine is obtained partly by pressing and partly by bleeding of Montepulciano grapes.

Vinification

Part of the grapes are harvested by hand around mid-September. After de-stemmed and gently pressed the must is subjected to static decantation at 12°C for 24 hours. Another portion of must is obtained by bleeding from Montepulciano grapes harvested towards the end of September to get more color and aroma. The musts thus obtained are separately fermented at a controlled temperature of 18°C followed by ageing on the lees for another 4 months before making the final blend.

Organoleptic characteristic:

Soft pink colour with delicate ruby and purple nuances. It expresses elegant notes of flowers (violet) and red fruit (raspberry, blackberry and black currant) and the taste is characterised by a fragrant acidity reminiscent of pomegranate and Morello cherry.

www.pesolillo.it



Gold medal
Concorso Bio
(Amphore)



Gold medal
London Awards



93 Point
Luca Maroni