



CANTINA DI VENOSA

Wines with hints of music and poetry

VERBO ROSÉ

ROSÉ DI BASILICATA IGP



ALCOHOL	13%
GRAPE VARIETY	100% Aglianico
VINEYARD TRAINING	Espalier
VINES PER HA	Approximately 3,500
AGE OF VINES	10 - 20 years
PRODUCTION PER HA	8 - 10 tons
VINEYARD ALTITUDE	400 - 550 meters
HARVEST PERIOD	From 10 to 30 October
HARVEST METHOD	Selection of the grapes, harvested by hand in the early hours of the morning and immediate transport of the same to the cellar.
VINIFICATION	Pressing and destemming of the grapes, draining and separation after about 12 hours of the must, decantation and fermentation at a controlled temperature from 15 - 18 ° C.
TASTING NOTES	
VISUAL	Pink color with coppery reflections.
BOUQUET	Intense fruity with clear hints of cherry, strawberry and raspberry.
TASTE	Fresh and well-balanced flavor, with a clear evolution and great fiber.
FOOD PAIRINGS	A whole meal wine is recommended with appetizers, soups, risottos, fresh cheeses and white meats.
SERVING TEMPERATURE	About 12 ° C

GRAPEJUICE GROUP

WINE IMPORTER

www.grapejuicgroup.com

