

MADDALENA ROSE

Grape variety:	Aglianico
Classification:	I.G.P. Basilicata
Production area:	Monte Vulture area, Venosa (PZ), Basilicata
Year of production:	2024
Altitude of the vineyard:	mt. 400 above sea level
Area of the company:	about 10 hectares
Position of the vineyards:	Hill
Planting year:	1998
Training system:	Espalier
Pruning:	Guyot
Plant density:	N. 4,100 vines / Ha
Type of soil:	soil of volcanic origin, loose and dry, with a good structure, essentially tufaceous and with the typical color of pozzolanic soils, also endowed with a good presence of minerals.
Harvest period:	first ten days of October.
Harvest:	done by hand in crates.
Yield of grapes per hectare:	100 quintals / Ha
Vinification:	8 hours of maceration of the must with its own skins, soft pressing, fermentation in steel containers at a controlled temperature of 14 ° C.
Refinement and maturation:	in steel containers, refinement in the bottle
Bottling period:	it is usually made to coincide with the cool spring season and is subsequently put on the market after at least three months of bottle aging.
Alcoholic content:	12,5% Vol.
Recommended serving temperature:	8° - 9° C.
Recommended pairings:	excellent as an aperitif, with risotto, white meats, fish, fresh cheeses and pizza.
Organoleptic characteristics:	bright pink color, the nose reveals a bouquet of red fruits, ripe pomegranate and spicy notes of pink pepper and nutmeg. The mouthfeel is soft with excellent balance and a long aromatic persistence.

