

PRODUTTORI DI GOVONE



PIEMONTE D.O.C ROSATO

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

DOLCETTO 100%

GRADATION:

12,5% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

DIANO D'ALBA

ALTITUDE:

200/300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

BACK SHOULDER WITH GUJOT PRUNING

DENSITY:

4.800 5.000 PLANTS/ HA

SOIL:

CALCAREOUS, SANDY

WINE PRODUCTION FEATURES:

MACERATION:

VINIFIED WITHOUT VINACCE

VINIFICATION:

STEEL

COLOR:

RUBY RED

TASTE:

DRY AND PLEASANTLY TANNIC

SERVICE TEMPERATURE:

8 °/ 10°

PAIRING:

EXCELLENT PAIRING WITH LIGHT FISH STARTERS,PASTA SALADS, CHEESE