

ROSAENOVAE

IRPINIA DOC



VINEYARD & PRODUCTION INFO

Soil composition: calcareous clay

Training method: bilateral Guyot

Elevation: 1,600 ft a.s.l.

Vines/ha: over 3,000/ha

Exposure: South/South-East

Vines age: 10 years

Harvest time: end of October

Production: 40,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Aglianico

Fermentation

Container: stainless steel tanks

Maceration

Technique: on the skins

Length: 24 hours

Aging

Container: stainless steel tanks

Length: 6 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 1.2 g/l

Acidity: 6.1 g/l

Dry extract: 19.9 g/l



FOOD PAIRINGS

Can be enjoyed throughout the meal; pairs well with appetizers, pasta, risotto, fish, soup, and white meat.



TASTING NOTE

Salmon-pink color.

Elegant with aromatic notes of cherry, red fruits, and apricot.

Well balanced, dry, and persistent, with undertones of peach and a strawberry aftertaste.

PRODUCER PROFILE

Estate owned by: Paolo &

Daniela Mastroberardino

Winemaker: Paolo

Mastroberardino

Total land under vine: 200 ha

Winery production: 1,200,000 bottles

Region: Campania (Italy)

