



ROSAENOVÆ IRPINIA DOC

WINE DESCRIPTION

A great rosé should be made from very ripe grapes, which is sometimes can be difficult to obtain from Aglianico in the cool climate of the Irpinia region. However, the clay soil, southern exposure and constantly warm temperatures with cool nights allow the Terredora di Paolo vineyards to achieve Aglianico that is extraordinarily mature with a crystalline acidity. This rosé shows both the great versatility of Aglianico and the creative innovation of Terredora di Paolo winemaking. "Rosaenovæ" means "new roses" in latin. In Campania rose is considered an holy flower dedicated to Mother Mary. During the month of May a local tradition wants people to wash their faces with water and rose petals.

TASTING NOTES

Salmon pink color. Elegant with aromatic notes of cherry, red fruits and apricot. Well balanced, dry, and persistent with undertones of peach and an aftertaste of strawberry.

FOOD PAIRING

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



VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Montemiletto
Exposure:	South -southeast
Elevation:	1,600 feet
Vines/Acre:	over 3,000/Ha
Soil composition:	Calcareous clay
Training method:	Bilateral guyot
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 for 24 hours
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	6 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	1.2 g/L
Acidity:	6.1 g/L
Dry extract:	19.9 g/L

PRODUCER PROFILE

Estate owned by:
Walter Mastroberardino
and his children Paolo and Daniela
Winemaker: Paolo Mastroberardino
Total acreage of vine: 494 (200 Ha)
Winery Production: 1,200,000 bottles
Region: Campania

