

BOZZOVICH ROSE'

Rosato Benventano
Indicazione Geografica Tipica

VINI
OCONE
PONTE-BENEVENTO
1910

HISTORIC



Grape varieties & production area:

A blend of Aglianico and Piediroso cultivated in vineyards located in the hilly areas of the provincial territory denominated IGT, located on the north-eastern slope of Mt. Taburno, on calcareous-clayey soils with the presence of a small percentage of sand, in some cultivation areas.

Tasting notes:

Deep pink in color due to the characteristic polyphenols of the grape varieties. On the nose, it is intense and persistent, evoking floral hints of roses and violets accompanied by overtones of red currant and pomegranate (blueberries). On the palate, it is well-balanced. An intriguing structure, fresh and sapid with a slight tannic finish.

Harvest & production technique:

The grapes are hand-picked in crates in the last week of September to obtain a balanced wine, both in body and in acidity. Destemming is followed by soft pressing with a brief period of maceration at a controlled temperature followed by the separation of the free-run must applying the *saignée* technique and primary fermentation takes place in the absence of oxygen. Once complete, malolactic fermentation begins, enhancing the softness of the wine bearing in mind the quite high fixed acidity. Vinification is completed via a microbiological stabilization and subsequent refinement in the bottle for several months.

Food pairings:

Ideal with well-structured first courses, elaborate fish and white meat dishes. Pairs well with medium-mature cheeses.

Serving temperature:

Serve at 10° / 12° C.