



cervinago



CERVINAGO CALABRIA ROSATO IGP

Grapes

100% Lacrima (Magliocco dolce).

Altitude

600 m height above sea level.

Density and yield

5.000 plants/ha · 60 q/ha.

Training system

One bud pruned-spur cordon-trained.

Harvest

Manually. The second decade of October.

Vinification

Cold maceration for about 24 hours.

Temperature-controlled fermentation with indigenous yeasts.

Aging: 6 months in steel tanks and 2 months in bottle.

Tasting notes

Intense pink color. Fruit notes, persistent taste, well balanced.

Best with: fish dishes, light roasts. Ideal for aperitifs.

Serving temperature

8°-10°



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