



Onda d'urto

Rose Wine - Vintage 2019

Description: a fruity and definite rosé wine. Ready to drink, suitable for medium-long aging.

Pairings: the wine accompanies robust fish appetizers, important fish in all cooking, white meats, fresh or semi-mature cheeses, fried vegetables. Perfect with a Milanese cutlet, with a peppered mussel, an eggplant parmesan.

Service: it is recommended to serve the wine at 14°, pouring slowly may contain a slight residue.

Technical card

Grapes: Croatina (100%)

Vines: plants are between 60 and 100 years

Vintage: in our territory the 2019 vintage was characterized by a warm climate in early spring followed by a freezing and rainy May, by a hot and dry summer and a very balanced climate in the period prior to the harvest. Harvest was about fifteen days later compared to the climatic trends of recent years.

Harvest: manual in 18 kg boxes, from 10th to 15th October

Winemaking:

Selection of the bunches before crushing and immediate separation from the skins. Spontaneous fermentation without any addition in open vats during 25 days. Manual bottling in light Bordeaux bottle. Closure with Nomacorc.

Alcohol: 14% vol.

Total sulphites: 25 mg/l