



## Onda d'urto

Rosé wine –Vintage 2020

**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, it may contain a slight residue.

## Technical sheet

**Grapes:** Croatina (100%)

**Vines:** plants are between 60 and 80 years

**The vintage:** in our area, the 2020 vintage was characterized by a warm climate in early spring followed by a cool and dry May, a hot and humid summer and a very balanced climate in the period preceding the harvest.

**Harvest:** manual in 15 kg boxes, on October 1st

**Winemaking:** Selection of the bunches before crushing and immediate separation from the skins. Spontaneous fermentation without any addition in open vats during 25 days. Two decantings, the first at the end of fermentation, the second a few days before bottling. Small addition of sulphites at bottling. Unfiltered.

**Alcohol:** 13% vol.

**Total sulphites:** 25 mg/l

### Packaging:

**Bottle:** light Bordeaux - **Cap:** Nomacorc Select Green - **Labels:** FSC® certified recycled paper produced in compliance with The Green Label protocol