



# Rosé wine

## Monferrato Chiaretto DOC *Edenrose*



This wine is light luminous rose coloured. The aroma shows predominant notes of viola, rose and cherry. The taste is affected by vitality and freshness with an equilibrated character. At least it shows notes of fruits.

**Grape variety** 70 % Barbera, 30 % Grignolino

**Training form** Guyot-system

**Earth conditions** loamy soil

**Geology** hilly landscape at 400-450 metres above sea level. Southwestly hillside situation.

**Harvest per hectare** 75 double centner

**Harvest time** In the beginning of Septembre

**Making of wine** Cold maceration for 12 hours then soft pressure. Fermentation under controlled temperature.

**Grafting** Storage first in stainless steel tanks, then in bottles for some months.

**Serving temperature** Ideally at 8-10 degrees above zero

**Alcoholic strength** Approximately 13 percent

**Approved combinations** Antipasti, light soups, white meal. Preferred as aperitif.