

ROSA DI LAVA



Denomination:
Lazio I.G.P. Syrah rosé

Grape Variety
Syrah 100%

Vineyard

Altitude: 450m above sea level

Exposure: East

Terrain: Medium volcanic dough

Year of planting: 1998

Vine training: Cordon rammed 3300 strains per hectare

Production

Harvest: first of September

Wine Making process: in white for direct soft pressing of grapes.

Ageing: 3 months in steel on fine lees and 2 months in bottle before being placed on the market

Tasting Notes

Color: Of a soft pink colour tending to cerasuolo that reminds the onion skin, it is alive and crystalline

Aroma: The scents are intense, complex and of great finesse that evoke fresh red berry fruit and red flowers with hints of exotic fruit

Flavor: soft and round, complex and good persistence

Pairing: excellent as an aperitif and in combination with lake fish products

Analytical Data

Alcohol: 12,5% vol