



ROSA DI LAVA

DENOMINATION

Lazio IGP Syrah Rosé.

GRAPE VARIETY

100% Syrah.

VINEYARD

Altitude: 450 m above sea level.

Exposure: East.

Terrain: Medium-textured volcanic soil.

Year of planting: 1998.

Vine training: cordon spur system, 3300 root stocks/hectare.

Harvest/hectare: 70 quintals (7000 kg or 15400 lbs) of grapes.

PRODUCTION

Harvest: Usually between the beginning of and middle of September.

Wine-making process: in white for direct soft pressing of grapes. Aged for 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
