



Fontanavecchia Aglianico Rosato



Varietal: Aglianico 100%, selected and collected in crates.

Appellation: Taburno DOCG

Acidity : g/l

Alcohol %: 13.5

Sugar: g/l

Production: cs

Practice: Sustainable

Soil: Argillaceous with lime-rich marlstone outcrops.

Altitude: 300 meters



Tasting Notes: Complex and fine aromas of cherry and red fruits. Fresh, elegant and harmonic on the palate, with a persistent fruity aftertaste on the end.

Vinification: Short maceration with skins at controlled temperature, ca. 7 days of fermentation.

Aging: Stainless Steel tank

Food Pairing: Excellent with cold appetizer, soup based on legumes, white meat, fish and soft paste cheeses.

Accolades

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