







Rossese

Riviera Ligure di Ponente D.O.C.

Lupi

Rossese grape variety

Cervo (IM) vineyard



Rossese is an indigenous black grape variety which has been found mainly throughout western Liguria since the end of the 18th century.

It is said that Napoleon, when a guest of the Marquises Doria in 1794, was so impressed by it that he requested it to be sent to Paris.

COLOUR

Luminous garnet ruby.

BOUQUET

Notes of wilted rose petal.

PALATE

Soft and elegant.

SOIL TYPE

Medium-textured, calcareous clay.

EXPOSITION

South.

CULTIVATION SYSTEM

Guyot.

PLANTS PER HECTARE

5000

YIELD PER HECTARE

90 q

SERVING TEMPERATURE

18°C

FIRST HARVEST

1990

HARVEST TIME

Second ten days of September.

VINIFICATION AND AGEING

In red. Maceration for at least 7 days. Aged 6 months in steel, 3 months in the bottle.

