



Rossese





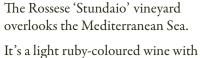
Stundaio

Riviera Ligure di Ponente D.O.C.

Praié

Rossese grape variety

Cervo (IM) vineyard



long, soft tannins, very versatile in pairings.

It's excellent when served chilled in summer (12°C) or at room temperature year round.

COLOUR

Dull ruby red.

BOUQUET

Dog rose with spicy notes.

PALATE.

Full-bodied and mouth-coating, well-defined freshness, velvety tannins.

SOIL TYPE

Medium-textured, calcareous clay.

EXPOSITION

South, south-west.

CULTIVATION SYSTEM

Spurred cordon.

PLANTS PER HECTARE

6500

YIELD PER HECTARE

90 q

SERVING TEMPERATURE

14°C

FIRST HARVEST

2006

HARVEST TIME

Second ten days of September.

VINIFICATION AND AGEING

Cold (8°C) fermentative maceration. Fermentation 6-7 days in steel tanks. Aged in variable steel tanks, 2 months in bottle.

