







TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Montepulciano
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	guyot and spur pruned cordon
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	2,0 kg
YIELD IN WINE	60%
HARVEST PERIOD	first half of October
FERMENTATION TEMPERATURE	20 °C
VINIFICATION SYSTEM	criomaceration on the skins and then, after a soft pressing, the must ferments in stainless steel tanks at constant temperature.
MATURATION PERIOD	6 months in stainless steel tanks at constant temperature; the wine is aged for some months in bottle prior to release from the winery.
ALCOHOL CONTENT	13,5% Vol.

Ros is has a cherry red color with slight violet hues. The nose shows pleasant aromas of red fruits with spicy notes. On the palate reveals a body of good intensity, fruity and persistent.

GLASS ADVISED	crystal glass	
SERVING TEMPERATURE	12 – 14 °C	
FOOD MATCH	seafood and shellfish, great choice for all fish dishes as well as for seconds delicate dishes and soft cheeses. Excellent also as a fine aperitif	
PACKING	storic type bordeaux bottle in 6 bottle cases	

CANTINE SALVATORE

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