



Rosé Osé *Rosato Umbria I.G.P. 2017*

Vine: Sangiovese 70%, Sagrantino 20%, Malvasia bianca 10%

Production area: Municipality of Torgiano (PG), about 200-300 metres above sea level, an ancient cultivation Etruscan area.

Pedoclimatical characteristics:

Subsoil made of sandstones and marl (higher level) and ancient lake and river sediments (lower level), soil made of rough sandy-loam texture, low fertile, with high percentage of limestone and rich in minerals. Hot and very dry vintage.

Vineyard: Vines of 8-10 years old

Yield per hectare: around 5000 kilograms.

Agronomic practices:

Organic e biodynamic, treated with copper sulphate, sulphur, propolis and wild herbs infusions (horsetail and stinging nettle), green manures with a balanced leguminous content and other extracts, alternating rows, use of biodynamic preparation (500-501) twice a year, biodynamic composts and vegetable wast, if necessary.

Grape harvest: By hand, in 18 kilograms boxes in mid-September.

Winemaking:

The whole clusters are gently pressed by female feet in a vertical ancient press. Spontaneous fermentation takes places without temperatures control in small stainless steel tanks for about two-three weeks.

Refinement:

Aging for 6-8 months on fine lees with repeated lees stirring in a small stainless steel tanks. Pouring and bottling in waning moon and fruity days (according with the biodynamic moon calendar), with clear sky (high air pressure). Bottling on next May after the harvest, without filtration and purification.

Technical data: 14% alcohol, pH 3.3, less than 10 mg/l SO₂ total (no sulphite added)

Opinions:

Pink salmon colour, onion skin tenuous and delicate, fruit aromas of orange juice, blackberry, wild strawberry and currant. Good acidity, full-bodied taste, more like a red wine than to a white.