

VILLA ROSA

VILLA ROSA
VERNASCA

Ervin
DICIOTTO

SENZA SOLFITI AGGIUNTI



Type: Still red wine

Location: Bacedasco Basso, municipality of Vernasca (PC), Italy, 200-250 m.a.s.l.

Grape variety: 100% Ervi

Vine training: Guyot

Soil: calcareous clay

Sunlight: East-West

Harvesting: mechanical

ABV: 13,5 %

Winemaking: destemming, light crushing and soft pressing of the grapes; fermentation at controlled temperature with selected yeast for ten days

Refining: in stainless steel and cement tanks for approximately three months; re-fermentation in autoclave at 18°C / 65°F

Color: Deep red in color with purple tinges

Aroma: fragrant scent with hints of berries and sweet spices

Taste: delicate , pleasantly tannic and well-balanced

Pairing: it pairs well with grilled meat and venison

Best served at: 18 ° C