



COLLESTEFANO

Rosa di Elena

MARCHE ROSATO IGT - 2018

Only the best rosé wines can relinquish their packaging and fully express their territoriality. Although its small production, this Rosé captures Collestefano in a bottle: raspberry juice colour at the sight and freshly reminiscent of red berries at the nose. Its winy mouth-feel is mellow, crisp like a white wine, with pure closing notes of geranium, red apple, aniseed. That's an incredibly easy-drinking wine.

Organic production since 1995

Vineyard: 0,4 hectares (1 acre) at our farm, 0,6 hectares (1,5 acres) at Rocca Franca, which are at 420 meters (about 1,400 feet) above sea level. We have farmed this north-facing vineyard organically since 1995.

Variety: Sangiovese 80%, Cabernet 10%, other grapes 10%

Soil: a mixture of sand. Loam, and clay, rich in limestone.

Vine training: mono-bilateral guyot and double arched cordon.

Harvest: by hand, into small boxes to keep the fruit intact, normally in october.

Vinification: soft pressing, six hours maceration, slow fermentation at low temperature, left on the lees for 4 month in stainless steel.

Alcohol: 12% vol

Total Acidity: 7 g/L

Residual sugar: 0,5 g/L

Production: 5000 bottles 75 cl

Collestefano Azienda Agricola
Castelraimondo - Mc - Marche - Italia
www.collestefano.it



ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAF - IT BIO 009
PRODOTTO BIOLOGICO AGRICOLTURA ITALIA