

# COLLESTEFANO

## Rosa di Elena

MARCHE ROSATO IGT - 2019

*Since its first year of production, Rosé Collestefano has never denied its quality, which is extremely unique in its class, as an outright terroir wine.*

*Despite its small lot production, this Rosé is like a picture in a bottle of Collestefano: pale salmon and bright in colour, alternating notes of pomegranate, iris, white flowers, a touch of aniseed on the nose. The palate is exquisitely light, all centred around balance and fragrance, with a slight hint of tannins, crisp like a white wine in the final, with juicy and pure closing notes of pomegranate, nectarine, and red apple. 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 months 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](http://www.collestefano.it)

