



Vif Rosé

Vine variety: Red and white berries grapes from the area
Production: 2000 bottles
Yield per hectare: 70 hl/ha



Vineyard

Geographical Location:

Castagnole delle Lanze - (AT)

Soil Type:

Chalky and medium-textured

Vine growing method:

Guyot

Average vine age:

10-15 years

Average altitude and exposure:

240 m a.s.l., North and West

Special features:

Application of integrated pest management and planting density n°4700 vines/ha

Harvest time:

In September I/II decade

Winemaking and aging

Cellar:

Tenuta San Mauro - Castagnole delle Lanze (AT)

Fermentation:

10 days in temperature-controlled steel tanks

Aging:

The wine is refined on the yeasts for about 4 months, with frequent bâtonnage

Bottling:

Bottle aging for 3 months prior to release

Availability:

6-7 months from the harvest time

Wine description

Colour:

Light pink tending towards coral passing from peach pink

Bouquet:

Delicate with hints of pink fruit such as peach, citrus nuances, presence of herbaceous aromas

Palate:

Enveloping, dry, pleasantly fresh with a good minerality

Evolution:

3 years

Pairings:

Aperitifs, summer dishes such as raw fish, raw vegetables, fresh cheeses, white meats and grilled vegetables

Serving temperature:

10°-12°C

Recommended glass:

Tulipano



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