



CENTOVIE

Colli Aprutini IGT Rosato

First year of production

2018

Area of production

Abruzzo, Roseto degli Abruzzi

The Umani Ronchi rosé comes from Montepulciano vines located in Roseto degli Abruzzi. This wine, released after few years of experimentation, was created to combine Montepulciano's strong personality with a soft and delicate vinification to exalt freshness and fruity notes and obtain a pleasant drinkability. Centovie is the organic Umani Ronchi Rosé.

GENERAL CHARACTERISTICS

Vineyard: The vineyard is located on a clay loam terroir, partially sandy with a good structure, it faces south-east, and it is at about 200 meters above sea level. Vine density goes from 1600 plants per hectare to 5000. The agronomic management follows organic regulations.

Harvest: Grapes are picked by hand when they have reached a minimum alcohol content of about 18,5°BABO, being particularly careful to eliminate these grapes that are not good enough on the phyto sanitary prospective.

Vinification: Montepulciano grapes are collected at their very best maturity level and they delicately go through a brief and low temperature maceration followed by a soft pressing. This aims to bring out aromas and to reach the right shade of color. Immediately afterwards, the must undergoes fermentation in steel tanks at a temperature of 61 F. The subsequent aging period takes place in steel tanks for about 3-4 months before the release.

TASTING SUGGESTION

Serving Glass: Wine glass of medium size and roughly spherical shape, to allow better appreciation of the complex aromas. A straight opening will enhance the flavor of the wine in the mouth, by directing it first to the sides and rear of the tongue, and then to the tip, and allow its softness to be properly evaluated.

Pairings: Stuffed pasta, white roasted meat, roasted seafood.

Ideal Serving Temperature: 54°57°F.

Certified Organic Grapes
Vegan Practicing