Azienda agricola Ceralti

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NUBIA I.G.T ROSATO BIO / ORGANIC

HARVEST: 2 weeks before the normal time of the variety harvesting

GRAPE TYPE: Cabernet Sauvignon / Sangiovese

VINEYARD AND SOIL CHARACTERISTICS:

Area: 0,5 ha.

Terroir: Cerreta / strada di lamentano

Exposition: north-south

Soil: from muddy clay with structure to medium

consistency

Growing style: cordon

Plant density: 6250 plants /ha Yield per hectare: 70 q.li

VINIFICATION: (Blanc de Noir)

Manually harvested. Smooth pressature. Fast separation between liquid and skin Fermentation with controlled temperature in steel wine vats for about 15 days. No malolactic fermentation. Elevage in bottle for 3 months

WINE CHARACTERISTICS:

Colour: Yellow with light coppery pink

Aroma: Bouquet of pink roses and white. Intense, persistent.

Flavour: well balanced, mineral with a long aftertaste.

Alcohol content: 13 / 13,5% Temperature of serve: 8°C Total Sulphite less then 60 mgL

