



## VINO ROSATO

Emma

CLASSIFICATION: rosé wine

PRODUCTION METHOD: the grapes are harvested by hand at the beginning of September and placed in perforated plastic crates.

The grapes are crushed after spending 24-36 hours macerating at a temperature of 18-20°C. The free run must is separated from the marc and alcoholic fermentation takes place off skins. When fermentation is over, the wine is aged in temperature-controlled steel tanks (max 18°C) for about three months. The wine is bottled without any filtration and then spends at least two months ageing in the bottle.

BOTTLES PRODUCED: about 1300 bottles.

### ANALYTICAL DATA

Alcohol: 12.5-13.5% vol.

Net dry residue: 22-25 g/litre

Total acidity: 5.3-5.8 g/litre

### ORGANOLEPTIC CHARACTERISTICS

Colour: dull cherry red with cherry highlights.

Nose: lively, fresh with attractive and persistent fruity notes.

Tasting Notes: lively, nervy, fresh and pleasant, with body and acidity sustaining the persistence of the flavour, ending with a savoury aftertaste.



**ADA NADA Azienda Vitivinicola e Agriturismo**

Via Ausario, 12 Località Rombone • 12050 TREISO (CN) • Italy • Tel. +39 0173 638127 • info@adanada.it