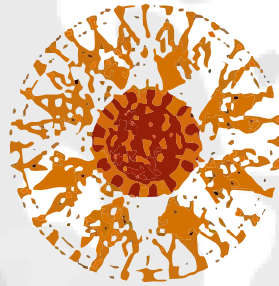


# CAREGLIO

AZIENDA AGRICOLA



## ROSATO "GRAMPLIN"

*"Gramplin" is a piedmontese word meaning a "fixed idea", as was the idea to produce this Rosè Wine. It is made from 100% Nebbiolo grapes, but the vinification it's similar to the process applied for the production of white wines. Therefore, the target is to exalt the primary aromas and freshness, to obtain a slender wine, ready to drink, always pleasant but not as demanding as a strong red wine.*

**GRAPE:** Nebbiolo 100%

**AREA OF PRODUCTION:** Baldissero d'Alba.

**VINE DENSITY:** 5000 vines per hectare

**PER HECTARE YIELD:** 60 hl.

**HARVEST:** Manually, in the end of September

**WINEMAKING :** Direct pressing of the grapes, brief contact with the skins into the press, in reduction.

Alcoholic fermentation at low temperature (18°).

**AGING AND REFINEMENT:** Storage for 3 months in stainless. No malolactic fermentation. Finally 2 months in bottle before release

**THE COLOR:** Pink coral.

**IN THE NOSE:** intense and fruity, raspberry and yellow plum.

**ON THE PALATE:** balanced, lively acidity, fruity finish

**FOOD PAIRING:** Excellent with aperitif, fish and white meats.

