



# SCAIA ROSATO

## PRODUCTION AREA

Municipality of Mezzane di Sotto.

## TYPE OF SOIL

Sandy, silty with a lot of white skeletal limestone.

## VINEYARD ALTITUDE

200 - 300 m a.s.l.

## GRAPES

Rondinella 100%.

## AGES OF VINES

10 - 15 years.

## TRAINING SYSTEM

Guyot and Pergola.

## VINE DENSITY

3,300 - 8,000 vines per ha.

## YIELD

120 q. ha.

## VINIFICATION

Plucking of the bunches with light cold maceration. Natural draining. **Fermentation:** non-malolactic, at a controlled temperature 12-13 °C in stainless steel. **Bâtonnage:** once a week until bottling. **Stabilization:** cold.

## AGEING

In stainless steel.

## QUANTITY PRODUCED

15,000 bottles.

## ORGANOLEPTIC EXAMINATION

**Colour:** pale pink. **Aroma:** floral aroma of roses, raspberries, fruity. **Flavour:** well balanced, tangy and fresh.

## ALCOHOL

12.50% Vol.

## ACIDITY

6 g/l.

## RESIDUAL SUGAR

8 g/l

## PAIRING

First courses and risottos, white meats and poultry in general, toasted polenta with herrings, fresh cheeses and fish.

## SERVING TEMPERATURE

10 °C - 12 °C.

## AGEING POTENTIAL

3-4 years.