



Orefice Rosato

Grape variety: Montepulciano d' Abruzzo 85%
Sangiovese 15%

Vintage: 2022

Harvest period: First week of October

Alcohol content: 13 % vol.

Vinification:

Manual grape harvest. soft pressing in an inert and cool environment. Short maceration on the skins and fermentation at a controlled temperature.

Aging:

Stainless steel tanks for 4 months, and further refinement in bottle.

Tasting Notes:

This rosé is made from the best Montepulciano and Sangiovese musts with a very short maceration on the skins. The color is a brilliant soft pink. The bouquet is ranging from red fruits such as raspberry, strawberry and fresh cherry to floral notes of rose and pomegranate. On the palate it is dry and charming. Its vivacity is due to its fruity mouthfeel, and the perfect balance between freshness and savoriness. A vibrant and versatile wine of great drinkability and balance.

Serving temperature: 10-12 °C

Wine pairings:

Rosato Orefice enriches appetizers based on cured meats, pizzas and it is delicious with young and fresh cheeses or vegetable-based dishes. In addition, it enhances seafood appetizers including shellfish and crustaceans, seafood salad and raw fish. It is also wonderful paired with risotto or tasty pasta courses. Its versatility allows it to be paired with traditional Italian cuisine dishes such as penne alla arrabbiata (short pasta with spicy tomato sauce) or pizza, as well as with dishes from more distant cuisines such as Indian or Thai where curry is widely used.