

Rosamonti



Light, delicate pink. It is particularly suitable as a whole-meal wine thanks to its freshness and delicacy. - Blend: 80% Aglianico, 20% Piedirosso
- Production area: Tenuta Le Coste, in the municipality of Lacco Ameno, at 250m above sea level, in the north-western part of the Island.

Rating: Not Rated Yet

Price

Base price with tax 18,00 €

Sales price 18,00 €

Discount

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Manufacturer [Tommasone Vini](#)

Description

Wine name: Rosamonti

Alcohol: as indicated on the label

Blend: 80% Aglianico, 20% Piedirosso

Production area: Tenuta Le Coste, in the municipality of Lacco Ameno, at 250m above sea level, in the north-western part of the Island.

Vinification: The whole grapes, harvested together, are gently pressed and the clear must thus obtained is added with a fermentation base previously prepared with the best selected grapes of the same vines. Then a slow fermentation begins in stainless steel silos. At the end of fermentation, the wine continues its maturation in stainless steel silos where also a long series of bâtonnages is made, in order to obtain a complex, structured and delicately perfumed wine. We will wait for the month of March for bottling. Only after a final right period of rest and bottle refinement will it be placed at the consumer's judgment.

Service temperature: 8-10 °C .

Color: Light, delicate pink.

Tasting notes: It is particularly suitable as a whole-meal wine thanks to its freshness and delicacy. An extremely summery and pleasant wine. Recommended with all dishes based on fish, molluscs and shellfish. Excellent as an aperitif with snacks, but also to be tasted with Sushi. To be tasted also in combination with Buffalo Mozzarella.

Reviews

Tuesday, 13 October 2020

Io che amo i rosè ho trovato ad Ischia il mio must-have! Consiglio

Rhonda