

# Cascina Ciapat



## ROSE WINE Vallegioia from Nebbiolo grapes

### COLOR:

Dull cherry red (onion skin)

### SCENT:

Rich in fruity and floral notes, with excellent persistence. You can perceive the small red flowers of the forest, such as raspberry and currant and floral hints that recall geranium and violet, with good salinity and minerality, due to the soil and the vine.

### TASTE:

The taste is elegant even in its simplicity and pleasantly fresh, it has a good full tannic structure and very typical of Nebbiolo. In the mouth it is balanced and harmonious with good acidity. The aroma and flavor reflect the olfactory smells, with a fresh and lively taste, with a fruity and fresh character.

### FOOD PAIRINGS:

Excellent as an aperitif. Recommended with delicate dishes, cold appetizers, omelettes, salads, fresh cheeses from cow's milk. It also goes very well with dishes based on white meats and sea fish.

**SERVING TEMPERATURE:** 10-12 ° C

**ALCOHOLIC CONTENT:** 13% vol

**HARVEST:** manual in early-mid-October with careful selection of the grapes, both in the vineyard and in the cellar.

**VINIFICATION:** White vinification of Nebbiolo grapes, after destemming-crushing and subsequent soft pressing with lung press. Controlled fermentation at 18 ° C which keeps intact the peculiarities of the Nebbiolo and the freshness of this wine. Numerous batonages are made for about 15 days on the fine lees.

**REFINEMENT:** A few weeks of refinement in steel. It is bottled fresh in the spring.