



ROSE del COPPO

This dry, still rosé wine is made from a grape which grows wonderfully in Le Marche and is ideally suited to the production of very dry rosé wine.

HARVEST: The grapes are harvested when fully ripe and sorted out by hand in the 1st week of September.

TECHNICAL PRODUCTION: The grapes, freshly-harvested and destemmed, undergo a cold maceration on the skins for a few hours. The must is then gently pressed and the juice is fermented at a controlled temperature in stainless steel tanks with selected yeasts. After fermentation, the wine is bottled and matured for a further 2 months in bottle before release.

TASTING NOTES: Brilliant, bright pink verging on peach. Soft and velvety with fresh notes of citrus peel and acacia flowers. Persistent, crisp and clean with good complexity on the palate, finishing with mineral notes, tannic structure and a dry finish.

RECOMMENDED SERVING: The aromas and structure of this dry rosé wine would suggest the wine is best paired with hors d'oeuvres based on seafood, such as oysters, or to accompany flavourful fish dishes in general, white meats, salami and fresh cheeses. The wine can also be enjoyed on its own year round, especially during summer months.

SERVICE TEMPERATURE: between 5 and 7°C.

ALCOHOL: 12,5% Vol.

CLASSIFICATION: Marche IGT Rosato.

PRODUCTION AREA: Estate-produced and bottled in Numana, Ancona.

VINEYARD: Estate vineyard.