



"Fonte Venna" Rosato Terre di Chieti IGT 2018



Grapes:	100% Montepulciano d'Abruzzo
Region:	Abruzzo
Vineyards:	From vineyards in Orsogna, Abruzzo
Exposure:	North/Northwest
Altitude:	421 meters (1,381 feet) above sea level
Soil:	Calcareous clay
Vine Training:	Guyot
Time of Harvest:	Early October
Vine Density:	1,600-4,500 vines per hectare
Vinification Process:	The grapes are hand harvested in early October and ferment in stainless steel tanks after a short maceration on skins.
Aging Process:	The wine ages in stainless steel for three months.
Alcohol Content:	14%
Tasting Notes:	Brilliant, cheerful pink color capturing the scents reminding the Abruzzo hills in springtime. cherry, red berry, and violets. Well-balanced with refreshing acidity.
Winemaker:	Romano D'Amario
Cellaring:	1-2 years
Closure:	Diam cork
Food/Menu Pairing:	Pair with white fish or drink chilled on its own

