

Cincinnato

Rosé Wine

Harvest 2023 – Lot 0624CIN/2023DB

GRAPE VARIETY AUTOCHTHONOUS

First harvest of red grapes brought up in the vineyards located in the hills of Rocca Grimalda. South-west south east exposition, white soil limestone, with an altitude of 300 m. above sea level.



Certification	Biologica CODEX – Biodinamica AGRIBIO
Bottles	607
Harvest	Manuale in cassette
Yield per hectare	Less than 50 Q
Fermentation	1 night maceration on skins. Spontaneous fermentation with wild yeasts only, conducted in a semi-subterranean cellar with constant temperature and humidity
Aging	In steel barrel for 10 months
Alcoholic Content	14,17 %
Acidity	5,92 g/l
Dry Extract	22,5 g/l
Total sulphites	19,00 mg/l
Serving Temperature	12 °C - 14 °C



ROCCARONDINARIA

AziendaAgricola

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