

CapriMoonlight®



Caprice Rosè

Rosè Campania I.G.P.

Intense and bright pink color, first floral olfactory impact with notes of violet, after a while the aromas change to notes of fruit such as cherry, raspberry and currant. The freshness and minerality complete the gustatory part, which continues to give good retronasal perceptions.



AWARDS





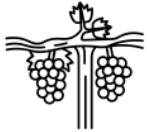
Type

Rosè Campania I.G.P.



Harvest time

Middle of October



Grapes

Piedirosso 100%



Harvest

Manual



Area of production

District of Naples



Refinement

Steel



Field

Sandy, Clay



Temperature

16°C



System of cultivation

Double stranded guyot



Alcoholic Degree

12.5%



Production of Hectar

80 Tonnes



Enologist

Vincenzo Varchetta