

Caprice Rosè

Type: Rosè Campania I.G.P

Grapes: Piediroso 100%

Area of production: District of Naples

Field: Sandy, Clay



VINIFICATION

System of cultivation: Double stranded guyot

Harvest time: Middle of October

Harvest: Manual

Maceration: prefermentative (salasso)

Duration: 24 hours

Fermentation: Steel

Refinement: In steel with monthly batonnage

Temperature of fermentation: 16° C

Alcoholic Degree: 12.5%



DESCRIPTION

Caprice Rosè – Rosato IGP Campania

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.