CapriMonlight[®]



Marguerite

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.











Type

Rosè Campania I.G.P.



Grapes

Piedirosso 50% and Aglianico 50%



Area of production

District of Naples



Field

Sandy, Clay



System of cultivation

Double stranded guyot



Production of Hectar

80 Tonnes



Harvest time

Middle of October



Harvest

Manual



Refinament

Steel



Temperature

16°C



δ|δAlcoholic Degree|ρ|12.50/

12.5%



Enologist

Vincenzo Varchetta