



RUSSO & LONGO
AZIENDA AGRICOLA

R01
ROSATO IGT CALABRIA

The wine is produced from Traminer grapes grown in our vineyards in Strongoli, through an espalier growing and with a north east exposition, on a clay calcareous soil at 200 mt above the sea level. The cleared mosto is fermented at a checked temperature after a short cold maceration of the pressed grapes. In January the wine is refermented in autoclaves for almost a month reaching a pressure of about 2,4 atm with a sugar level remaining of almost 7 gr. per litre. It is characterised by an amber-colored pink given from the short maceration, from a rose smell, given by the presence of cis-rose oxide that is the typical indicator of the Traminer, from a perlage, as well as from a full and soft taste.

FOOD PAIRINGS:

It can be combined with Mediterranean fish-based cooking and especially with raw fish cooking.

SERVING TEMPERATURE:

10°-12° C.

ALCOHOL CONTENT:

12% vol.

CAPACITY:

75 cl.

