



CENTOVIE

Colli Aprutini IGT Rosato

First year of production

2018

Area of production

Abruzzo, Roseto degli Abruzzi

The new Umani Ronchi rosé comes from Montepulciano vines located in Roseto degli Abruzzi. This wine, released after few years of experimentation, has been created to combine Montepulciano strong personality with a soft and delicate vinification in order to exalt freshness and fruity notes and obtain a pleasant drinkability. Centovie is the organic Umani Ronchi rosé.

GENERAL CHARACTERISTICS

Vineyard

The vineyard is located on a clay loam terroir, partially sandy with a good structure, it faces south-east and it is at about 200 meters above the sea level. Vine density goes from 1600 plants per hectare to 5000. The agronomic management follows organic regulations.

Harvest

Grapes are picked by hand when they have reached a minimum alcohol content of about 18,5°BABO, being particularly careful to eliminate these grapes that are not good enough on the phytosanitary prospective.

Vinification

Montepulciano grapes are collected at their very best maturation level and they delicately go through a brief and low temperature maceration followed by a soft pressing aim to celebrate aromas and reach the right shade of color. Just after must goes under fermentation in steel tanks keeping the temperature at about 16°. The following aging period takes place in steel tanks for about 3-4 months before the release

Available formats

75 cl bottle

TASTING SUGGESTION

Serving glass

Wine glass of medium size and roughly spherical shape, to allow better appreciation of the complex aromas. A straight opening will enhance the flavour of the wine in the mouth, by directing it first to the sides and rear of the tongue, and then to the tip, and allow its softness to be properly evaluated.

Pairings

Stuffed pasta, white roasted meat, roasted seafood

Ideal serving temperature

12-14°C