

ROSETUM

VINO ROSATO

Grenache and Syrah

Rosetum is the Latin name for "roseto," and with this wine, Argillae celebrates the creation of the new rose garden. Produced in limited quantities, this rosé will surprise you with its elegance and refinement.

Colour: Light pink.

Fragrance: Very intense and captivating, with fresh notes of rose and strawberry.

Taste: Fresh, mineral and well structured.

Farming system: Spurred cordon.

Harvest time: End of August.

Yields: 8.000 - 9.000 kg of grapes per hectere.

Harvest method: 100% by hand.

Winemaking notes: Rosetum is produced with Grenache and Syrah grapes harvested by hand at the end of August. After the harvest, the grapes are brought to the winery where they undergo a cold maceration of 4-8 hours, allowing the skins to give the must a refined and charming color. Then, the fermentation continues for 15 days at a controlled temperature of 16 degrees Celsius.

Pairing: Thanks to its characteristics it goes well with fish dishes and white meats, but it can also be enjoyed as an excellent aperitif. serving temperature: 10-12°C.

