



CASTAGNOLE DELLE LANZE

ROSA D'ELSA

Rosé Wine

Rosa d'Elsa is a blend created by winemaker Erik Dogliotti. This wine, a tribute to his grandmother Roselsa (of the Dogliotti family's third generation), incorporates four different varieties: three black-skinned and one white-skinned.

GRAPE VARIETY: A blend of black-skinned grapes combined with a small percentage of White Moscato grapes

ALCOHOL CONTENT: 12.5%

VINE TRAINING SYSTEM: Guyot

SOIL: Clay and limestone

HARVEST PERIOD: Early to mid-September

WINE MAKING: Total destemming, brief cold maceration of the grapes in a cold room prior to pressing, followed by cold maceration in the press for several hours. Use of selected yeasts; fermentation for 10–12 days off the skins in stainless steel tanks. Aging: in stainless steel tanks on fine lees for 12 months.

COLOR: Pale pink with coppery hues

PERFUME: Delicate and refined; notes of red fruit predominate, combined with hints of white fruit reminiscent of peach.

TASTE: Elegant, balanced, and fresh with red fruit notes; savory with good acidity on the finish; good body.

FOOD MATCH: Excellent with appetizers, light first courses, white meats, and fish dishes

SERVING TEMPERATURE: 10 – 12 °C

AVAILABLE FORMATS: 0.75 l



Dogliotti 1870 Snc

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