



Ciro'Rosato Doc

**Rosemanno**

**Gaglioppo 100%**



## LA VITICOLTURA

**Vitigno:** Gaglioppo

**Vineyard:** Loc.tà Russomanno

**Soil:** Clay-sand

**Altitude:** 0-200 m slm

**System:** Cordone Speronato

**Production for hectare:** 70 q

**Treatments :** Zolfo e rame

**Harvest:** September

## L'ENOLOGIA

**Vinification:** the grapes are taken to the winery in boxes, and immediately undergo soft pressing, with separation of the free-run juice from the skins. The must is then transferred into stainless steel tanks, where it ferments at a temperature 15 °C.

**Ageing:** the wine refines in steel for 4-5 months, left on its fine lees to increase its aromatic complexity and fullness on the palate. After stabilization it is bottled before the summer.