



CANTINE DEL CASTELLO di SANTA VITTORIA

Rosa Vittoria

Variety: 70% nebbiolo vinified as rosé, 30% arneis
Classification: rosé table wine
Alcoholic content: 12,5 % vol
Tipologia di terreno: sandy at medium and high hill
Origin: Santa Vittoria d'Alba and Guarene, Roero area
Grape yield per hectare: 90 quintals/ha
Vineyard location: east-west southeastern exposure hill
Farming system: guyot
Harvest period: last ten days of September
Harvest method: hand harvested in 25 kg baskets
Maturazione/affinamento: none
Refinement in the bottle: 1 month
Release: December following the harvest
Longevity: 1 year
Recommended storage method: bottle should be laid down

Organoleptic characteristics

Colour: rosé with light and shiny natural reflections
Bouquet: very intense almost inebriant, with notes of rose, violet, hawthorn, wild rose, peach flower, wild flowers, jasmine; fruity aromas such as cherry, strawberry, raspberry, peach, banana, apple, pomegranate, orange, mandarin, grapefruit and pineapple
Mouth feel: nicely fresh. Amazing acidity/alcohol balance that makes it great for an aperitif and for a meal alike. Highly persistent both in the mouth and in the nose, outstanding smoothness and great structure
Recommended serving temperature: 10° - 12° C
Food matches: aperitifs, hors d'oeuvre, grilled fish, important main courses
Finish: fresh, smooth, flavourful

Winemaker: Nicola Fogliati

