

# Elogio della Rosa - PGI Umbria Rosé

TYPICAL GEOGRAPHIC INDICATION

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Emerald pink tending towards onion skin in colour, our rosé is elegant and sophisticated. Citrus notes harmoniously mingle with hints of strawberry and cherry on the nose. Tangy and fresh on the palate.

## CULTIVATION TECHNIQUE

Sangiovese vines are trained using the spurred cordon method, with a planting density of 400 vines per hectare, on medium-textured soil. Production yield is around 8 tons per hectare.

## VINIFICATION

Grapes are harvested early on to preserve their tangy flavour and are left over night in a cell at 5° to coax the aromas from the skin. Grapes are delicately de-stemmed to ensure they remain as intact as possible, before being cryomacerated for a few hours in a press and then fermented in steel at a low temperature, enriching the product with numerous advantages. The wine is kept with its fine lees for around 4 months.

## AGEING

Aged in the bottle for a month.

## SERVING TEMPERATURE

10°-12°

## SERVING SUGGESTIONS

Ideal for summer aperitifs, pleasantly accompanies fish as well as cheese and charcuterie starters, pasta dishes, including elaborate ones, and white meat.

## GLASS

Bordeaux glass

## PRODUCT PALLETISATION

Items per carton: 6

Cartons per layer: 25

Layers per pallet: 4

Cartons per pallet: 100

Pallet height (cm): 140

Pallet weight (kg): 725



EAN CODE  
8059020150808

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