

Rachele - Rosé

PGI Umbria

TYPICAL GEOGRAPHIC INDICATION

Bright red in colour, strawberry and cherry olfactory notes prevail along with a fresh, tangy flavour.

CULTIVATION TECHNIQUE

Sangiovese and Ciliegliolo vine fields with 3000 to 5000 plants per hectare trained according to the spurred cordon system, with an average production yield of 10 tons per hectare.

VINIFICATION

Grapes are rigorously hand picked and kept over night in a refrigerated cell. The day after they are de-stemmed and cryomacerated for a few hours prior to crushing. Must ferments in steel at controlled temperature with fine lees and is left to rest for a month in the bottle.

AGEING

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SERVING TEMPERATURE

11°

SERVING SUGGESTIONS

Ideal as an aperitif, it goes particularly well with fresh cheeses, vegetables, fish, grilled white meat, pasta with fish or asparagus.

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

8059020150020

BENEDETTI&GRIGI

MONTEFALCO

Loc. La Polzella - 06083 - Montefalco (PG) /// 074. 2379136 - amministrazione@benedetti&grigi.it