



## ROSA SPINOLA

### ROSÈ (MONFERRATO D.O.C. CHIARETTO)

Produced and bottled by Castello di Tassarolo of Marchesi Spinola Vineyard-estate, Tassarolo (Italy).

#### 📍 PRODUCTION AREA

The vineyards are localized in the community of Fubine, situated in the Monferrato D.O.C. area, in Piedmont, at a height of 300m and exposed towards the East/Southeast.

#### 🌊 TERRAIN

The terrain is particularly suitable for the production of refined and elegant wines, thanks to an elevated presence of magnesium, typical of local terrains with a high percentage of lime and clay. The presence of fine rock substrates renders the ground softer and well oxygenated. A high level of organic substance is maintained through the rotational use of cover crops.

#### 🍇 GRAPE VARIETY

Nebbiolo 100%

## PRODUCTION TECHNIQUE

This wine is produced with the **purest organic grape** Nebbiolo, respecting the particular beauty of the vineyards with its environment. With imagination, we have played with the exceptional flexibility of the Nebbiolo grape and its **infinite “Tunes”**. In fact Nebbiolo is used for making **sparkling wines, rosè, young wines or aged wines**, (such as Barolo and Barbaresco). The Nebbiolo, considered to be, **one of the best vines in the world**, marries well with our Natural philosophy. In fact, by using a vinification process suitable for whites with this red, which foresees the **immediate separation** of the must from the skin for grapes freshly harvested, one obtains a natural rosiness, without invasive enological interventions or the use of foreign additives, **conserving the authenticity** of the Nebbiolo grape. To characterize this wine, an **innate living warmth** that encloses all the potential of this grape, which transmutes into an unexpected alchemical longevity.

## TASTING NOTES AND MORE



#### Colour

Rose colored wine with delicate reflections of orange and yellow borders.



#### Bouquet

A fresh fragrance that recalls roses.



#### Flavour

Rich, full, alive and appeasing.



#### Yeasts

Indigenous.



#### Alcohol

13,5% by Vol.



#### Total Acidity

Around 5,48 g/l



#### Production

6.000 Bottles



#### Certification

Certified “Organic and Vegan” by BIOS.

## CONCLUSIONS

An excellent aperitif. It can accompany fish dishes, white meat, cheese, rice, pasta and vegetables. Serve at a temperature of **9-10°C**