

La Giorgina

Piemonte DOC Rosato

Grape	Nebbiolo
Municipality	Vinchio
Vineyard size	1.5 Ha
Soil	Loose Clay marl with white “tufa” vein
Vineyard exposure	West
Altitude	200 a.s.l.
Harvest	Manual
Ageing	3/4 months in steel tanks
Vinification	Short maceration in contact with the skins in the press, it follows a fermentation in steel tanks for about 10-12 days at controlled temperature
Colour	Pink onion skin
Bouquet	Notes of fresh fruit and exotic fruit with slightly spicy finish.
Taste	Soft, fresh, mineral and enveloping
Service temperature	10 -12 D°
Pairings	Suitable for summer dishes based on fish, vegetables and pasta
Size	0.75 Lt

