

Vino Rosato "Gadan"



Grape Variety : Red grape varieties
Domain : Azienda Vitivinicola Blengio di Reale Daniele
Type of Soil : Calcareous
Density of Planting : 4000 Vines/ha
Age of Vines : 15/20 years
Yield : around 2,3 kg/stock
Features : 12,5% alcohol, contains SO2

Cultivation method : Guyot

Grape variety characteristics: In this variety the bunches, conical in shape, are loosely packed with dark blue berries and the rachis is red. The foliage, which is green-bronze in the summer, takes on warm red-orange hues in the fall, making it stand out among the other crops. It's the first one to be harvested among the red varieties (late September)

Vinification: This wine is made by the vinification in rosè of red grape varieties. Soft pressing of the grapes with a pneumatic « bladder » press, flotation system, alcoholic fermentation in stainless steel tanks at controlled temperature (16/18°C) for 15 days (but on skins only for 2 hours), batonnage for 3 weeks

The Colour : Brilliant pale red with ruby highlights.

The Bouquet: Slightly fruity.

The Taste : Dry, delicate and fresh.

Serving Suggestions : Appetizers, soup, boiled meat and white meat.

To be served at 15-16°C

Aging Capacity : 2 years.

Total acidity: 5,50 g/L

Residual sugars: < 5,0 g/L