





## **HISTORIC**

# BOZZOVICH ROSE'

Rosato Beneventano Indicazione Geografica Tipica



#### Grape varieties & production area:

A blend of Aglianico and Piedirosso cultivated in vineyards located in the hilly areas of the provincial territory denominated IGT, located on the north-eastern slope of Mt. Taburno, on calcareous-clayey soils with the presence of a small percentage of sand in some cultivation areas.

#### Tasting notes:

Deep pink in color due to the characteristic polyphenols of the grape varieties. On the nose, it is intense and persistent, evoking floral hints of roses and violets accompanied by overtones of red currant and pomegranate (blueberries). On the palate, it is well-balanced. An intriguing structure, fresh and sapid with a slight tannic finish.

### Harvest & production technique:

The grapes are hand-picked in crates in the last week of September to obtain a balanced wine, both in body and in acidity. Destemming is followed by soft pressing with a brief period of maceration at a controlled temperature followed by the separation of the free-run must applying the saignée technique and primary fermentation takes place in the absence of oxygen. Once complete, malolactic fermentation begins, enhancing the softness of the wine bearing in mind the quite high fixed acidity. Vinification is completed via a microbiological stabilization and subsequent refinement in the bottle for several months.

#### Food pairings:

Ideal with well-structured first courses, elaborate fish and white meat dishes. Pairs well with medium-mature cheeses.

## Serving temperature:

Serve at 10°/12° C.



PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT(cm)	BOT. DIAMETER(cm)	WEIGHT(kg)	BAR CODE
S99900NO075	BOZZOVICH ROSE ROSATO BENEVENTANO I.G.T.	12,5°	75 cl	299	83	1,38	8051166 520460
CARTON (VERTICAL BOTTLE VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm		CONFIGURATION HEIG			HEIGHT (cm)
6	8051166 520606	36x25x17		5 LAYE	RS OF 20 CASE	S	165

