

LOLMO

Vino Rosato



Grape

Blend

Growing technique

Guyot

Yield per hectare

90 q

Grape harvest period

Mid September

Vinification and wine aging

The grapes are directly pressed and squeezed. The pink must has the same treatment as the white one, that is the static clarification at 14°C to eliminate the coarse parts and then it occurs the decanting and fermentation at 18°C.

The wine aging in steel tank lasts 5 months and other 2 months in bottle.
