

## Artigiano Rosato IGT Terre di Chieti

Winery: Artigiano

**Category**: Wine – Still – Rose

**Grape Variety**: Montepulciano & Merlot **Region**: Rocca San Giovanni/ Abruzzo/ Italy



## **Product Information**

**Soil**: Clay and limestone, North-East exposure. **Elevation:** 490 – 655 meters (1,607 – 2,150 feet)

**Vinification**: Manual harvest in the beginning of September. Soft pressing of the grapes during which a limited contact with the skins allows to obtain a pale rose color. Fermentation and aging in stainless steel, followed by further refinement in the bottle for a couple more months.

**Tasting Note**: Pale rose color. The nose is persistent and fruity. The palate is soft and pleasant.

Alc: 12.5% Vol.

## **Producer Information**

This Artigiano wine comes from a little group of farmers working in the mountainous, rocky zone between the Sangro river and Terre di Chieti. The base of clay offers excellent water retention in this dry climate, and the rocky topsoil lends the wine its refreshing minerality. These independent small farmers partner with Artisanal Cellars to offer terroir-driven wines of fantastic value.

Food Pairing: Chicken tacos, Burrata with cantaloupe, Yellowtail sashimi, pasta with fresh basil, and for easy drinking on porches, stoops and patios.