



CANTINE  
**VOLPETTI**



## ROSATO IGT LE PIANTATE

**Grapes:** Syrah

**Training system:** Cordon spurred.

**Vineyard density:** 4,000 per hectare.

**Yield:** 90 q/l per hectare.

**Harvest period:** Begin of October.

**Vinification:** After 18-24 hours with the skins, the must is fermented with control temperature in stainless steel tanks.

**Maturation:** Stainless steel tanks.

**Alcohol:** 13% vol.

**Serving temperature:** 10 - 12 °C

**Tasting profile:** Pink with violet reflections, delicate and clean scent with notes of rose hips and cherry, soft and delicately acid taste.

**Pairing suggestions:** Seafood appetizers, light soups and white meats.