



— V I B E R T I —

*Barolo - Italia*

## LA GEMELLA

### Rosata

#### Specifications

**Type:** Rose wine

**Grape varieties:** 100% Nebbiolo

**Denomination:** Rosé varietal wine

**Production area:** Langhe of Barolo

**Harvesting period:** second decade of September

#### Medium analytical values

**Alcohol:** 12,5% vol

**Total acidity:** 6 g/l

**Sugar residue:** 21.5 mg/l

**First year of wine production:** 2017

#### Organoleptic characteristics

**Color:** Provencal rosé

**Perfumes:** raspberry, white fruit and berries

**Matches:** appetizers, fish, lightly seasoned cheeses, raw fish

**Service temperature:** 8° C

**Ability to evolve:** 3 years

#### Winemaking

Monitoring of the vineyards that lend themselves better to the early harvest and can offer the right degree of alcohol. Selection during grape harvesting and collection in 20kg boxes.

After balanced destemming (90% destemmed grapes and 10% grapes with stalks), a soft pressing takes place. Temperature reduction through dry ice, both on grapes and in press, in order to preserve the varietal aromas of the grape.

Followed by peeling and cold fermentation at controlled temperature with selected yeasts (10-12 °). Fermentation can take up to 1 month.

#### Refining

Only in steel. Malolactic fermentation occurs naturally in steel without the use of bacteria.

