



ELBA ROSATO POGGIO BIRBANTE

GRAPES: 60% SANGIOVESE 40% PINOT NERO

TRAINING SYSTEM: SPUR CORDON AND GUYOT

PLANTAGE: 220X0.80 (5500 STEMS / HA)

AVERAGE PRODUCTION PER PLANT: 1 KG

MAXIMUM YIELD: 80 QL / HA, MAXIMUM YIELD IN WINE 70%

SOIL: STONY, MEDIUM MIXED WITH A PREVALENCE OF CLAY, RICH IN SCHELETRO FOR THE SANGIOVESE SOIL AND LOOSE AND WELL-DRAINING FOR THE PINOT NERO

VINIFICATION: DEPENDING ON CIRCUMSTANCES, THE SKINS HAVE A FEW MINUTES' CONTACT WITH THE MUST WHICH AFTER OBTAINED, IS FERMENTED IN STAINLESS STEEL TANKS CHECKED FOR TEMPERATURE (15/18 °)

ANNUAL PRODUCTION: ABOUT 3500 BOTTLES OF 750 ML



ORGANOLEPTIC CHARACTERISTICS

COLOR: VIVID CHERRY PINK

TASTE: SAPID AND HARMONIOUS, WITH NOTES OF FRESH FRUIT

PRODUCER'S ADVICE: IDEAL AS AN APERATIF, AND ALSO WITH SEAFOOD AND CRUSTACEANS

SERVING TEMPERATURE: 8/10°