



the wave
of change



TECHNICAL DATA SHEET ONDAROSA



Variety: Aglianico

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Beginning of September

Training system: Spurred cordon

Yield per hectare: 7tons

Vinification: The grapes are harvested during the night, de-stemmed and softly pressed, prior to being sent to the fermenters where a criomaceration takes place for a maximum of 24 hours.

Ageing: Ageing takes place at controlled temperatures, in medium size stainless steel tanks, equipped with micro-oxygenation.

Alcol: 13% vol.

Colour: Intense cherry rosee

Tasting notes: **Aroma:** Soft fruity and floreal bouquet from raspberry and cherry, oleander and rose, embellished with memories of herbs.

Flavour: Thin, balanced and fruity with the right roundness and acidity.

Serving temperature: 10 - 12 °C

TECHNICAL DATA SHEET 01/05/2015 – The present replaces and supersedes the previous one. The variation of data and product are not subject to notice