HELENAE

Rosato Provincia di Pavia IGT

GRAPE VARIETIES	Uva Rara (70%), Croatina, Barbera e Vespolina (30%)
PRODUCTION AREA	Oltrepò Pavese
SOIL TYPE	Mixed calcareous clayey
TRAINING SYSTEM	Guyot
YIELD PER HECTARE	100 q.li
PLANTING DENSITY	4500 vines/hectare
HARVEST	Harvested by hand (late september)
TECHNICAL CHARACTERISTIC	Sugar 19-20% Total acidity 8-10 g/l - ph 3,**2**
WINEMAKING	Gentle pressure and static clarification at 10° C, followed by fermentation at controlled temperature.
AGEING	The second fermentation take place in autoclave at controlled temperature (18-20° C). After bottling bottle stop 2 months before the listing
BOTTLING ANALYTIC DATA	Alcohol 12-12,5% vol. Total acidity 6,5-7 g/l - ph 3,2 Pressure 2 bar
BEST SERVED AT	4-6 °C.
TASTING	Intense pink color, white foam, soft and rich. Floral scent of rose, violet and fruity pomegranate., The taste is wonderfully fruity, with primary aroma typical of grape varieties