

HELENÆ 2018

PROVINCIA DI PAVIA IGT - ROSATO Rosé from indigenous grapes (semi-sparkling)



Grape varieties	Uva Rara (70%); Croatina, Barbera and Vespolina (30%).
Vineyards location	Montù Beccaria (eastern Oltrepò Pavese).
Soil type	Mixed type (calcareous clay soil).
Training system	Guyot.
Yield per hectare	10 tons
Vines per hectare	4.500
Harvest	Manual harvest in the second half of September.
Analytical data of the grapes at harvest	Sugar: 19% Total acidity: 8,5 g/l pH: 3,2
Vinification	Soft pressing of the grapes. Temperature-controlled fermentation (18 °C). Static clarification. Temperature-controlled second fermentation (18-20 °C). Ageing in bottle for a minimum of 2 months.
Analytical data of the wine at bottling	Alcohol: 12,5% vol Total acidity: 6,5 g/l pH: 3,2 Pressure: 2 bar
Service temperature	4-6 °C
Tasting notes	Intense rosé colour. Fine bubbles. Flowery and fruity <i>bouquet</i> with notes of rose, violet and pomegranate. The fruity palate offers the primary flavours of the grapes of the blend.
Suggested pairings	It pairs well with <i>salumi</i> , seafood salads, grilled fish and soft cheese.