

Flavia Irpinia Rosato Doc

Technical Sheet



Classification: Irpinia Rosato Doc;

First year of production: 2012;

Bottles produced on average: 2600;

Territory of grape production: Paternopoli (Avellino);

Variety: 100% Aglianico;

Altitude: 450 m.a.s.l.;

Total vineyards surface: Vineyard of grape production for Flavia Irpinia Rosato Doc wine: Barbassano vineyard (all surface, about 3500 s.m.) and a part of Casale vineyard in Paternopoli;

Fertilization and treatments: Organic fertilization and phytosanitary defense with total abolition of chemical weeding;

Exposure: South – South- East;

Harvesting: Beginning of October, harvested by hand, with accurate selection;

Vinification: Steel tank, thermo-conditioned fermentation;

Aging: Steel tank, aging on fine lees (battonage), bottle;

Alcoholic strength by volume: 11.94

Total acidity: 7.13;

Total dry extract: 23.5;

Volatile acidity: 0.21;

Total sulfur dioxide: 78.