



## MANIMURCI IRPINIA ROSATO D.O.C.

**PRODUCING COUNTRY:** Italy | Campania

This wine possesses a pleasant character, fresh and scented. It is the product of a selection of Aglianico grapes, produced in the hills of Paternopoli.

**GRAPE VARIETAL:** 100% Aglianico

**VINIFICATION:** Grapes are selected in the vineyard and the winery. The grapes are then destemmed and crushed, with contact of the skins and must for 6-20 hours at a low temperature, maceration and fermentation are then allowed to happen at a controlled temperature. The wine is then allowed to age in stainless steel casks for at least 4 months, and is then aged in bottle for at least 3 months.

**ORGANOLEPTIC DESCRIPTION:** Charming intense pink color. The bouquet is well spoken, as the peach, apricot, cherry, and wild strawberries alternate. Dry but well balanced flavor, fresh but with a warm, slightly mineral, and very persistent after taste.

**GASTRONOMIC SUGGESTION:**

A wine that goes best with Italian appetizers, seafood soups, and preparations with a base of cod fish.

**ALCOHOL CONTENT:** 12,5% vol.



GRUPPO  
AINAI