

Suadens Rosè

Campania Rosato IGP

The Suadenti

The versatility of Aglianico is fully expressed through its floral and delicate notes, reminiscent of “Maiatica” cherry, even in rosé vinification.

DENOMINATION

I.G.P. (Protected Geographical Indication).

GRAPE VARIETY

Aglianico and Piediroso.

TRAINING SYSTEM

Vertical trellis with spur-pruned cordon.

HARVEST PERIOD

Late October.

SOIL COMPOSITION

Predominantly volcanic with layers of clay-limestone.

VINIFICATION

Very gentle and brief pressing of well-ripened grape clusters, followed by static cold clarification. Alcoholic fermentation is completed in stainless steel tanks. One third of the must ferments slowly in barriques.

AGING

Approximately 2 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

Antique pink color. Aromas of white flowers and “Maiatica” cherries, followed by pink grapefruit wrapped in notes of pink pepper. On the palate, hints of blackberry, violet (“mammola”), and wild plum with nuances of balsamic wood.

PAIRINGS

Pairs well with legume soups, fish and shellfish, white meats, and cheeses.

