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*Depiè Rosé*

DENOMINAZIONE DI ORIGINE PROTETTA



**CLASSIFICATION:** *Campi Flegrei D.O.P. Piediroso Rosato*

**GRAPES:** *Campi Flegrei D.O.P. Piediroso. 100%.*

**TYPE OF SOIL:** *Volcanic.*

**ORIGIN OF THE GRAPES:** *Selection of Vineyards Denomination of Protected Origin positioned, from east to west of Campi Flegrei. Planted to "piede franco" (frank foot) without grafting.*

**TRAINING SYSTEM:** *Espalier (puteolana's support).*

**HARVEST TIME:** *Third lapses of October.*

**PRODUCTION FOR HECTARE:** *90 tons.*

**METHOD OF HARVEST:** *Manual in boxes of no more than 20 kg.*

**ALCOHOL:** *12 %.*

**WINE MAKING:** *With soft pressing without contact with the skins, gives a naturally light color, the fermentation takes place at a controlled temperature, storage in stainless steel tanks.*

**AGING:** *Minimum 2 months in bottle.*

**NOTES:** *An ancient grape of Campi Flegrei, already appreciated at the time of Baia Imperial and also mentioned by Pliny. Pinkish color limpid and substantial.*

*The nose you feel aromas reminiscent the peach, the cherry and the rose. The palate is fresh, soft, balanced, amplifying its olfactory sensation.*

*Best served at a temperature of 13 ° - excellent as an aperitif, it goes well with seafood, anchovies and fried food.*

*It goes well on the soup of mussels, on that of fish, on marinated based dishes, white meat and blue cheeses.*

