



FARRO®

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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.



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