



## Osé ROSATO 2009

VDT – Table Wine

**Grape** Nebbiolo 85% - Barbera 15%

**Vineyards** Late green harvest of vineyards of Nebbiolo for Barolo and Barbera

**Soil type** Calcareous-clayey

**Density of plants** 4.200 vines/Ha

**Production** 8.000 bottles

**Date of harvest** 31 August 2009

**Winemaking** Soft pressing of grapes – left in contact with the pomace for 2 hours – and settling

**Ageing** This wine rests on the yeasts in stainless steel tanks for at least four months and further two months in bottle

**Grado alcolico** 13 % by vol.

**Acidity** 5,60 g/l

**Longevity** About three years.

**Tasting notes** Deep cherry-pink. A rich bouquet with notes of strawberry, blueberry, cherry, raspberry.

Intense and persistent taste with a good balance between freshness and smoothness.

**Food pairings** It matches well with salami and fresh cheese, fish and pizza.

**Serving temperature** 12°- 14°C

**Size** Bottle 0,75 l