



Well-balanced, smooth, fresh,
flavourful & florid

ROS'ANNA

I.G.T. ROSÉ OF THE MARCHE REGION

SHORT FACTS

BLEND OF GRAPES: Lacrima di Morro d'Alba

VINEYARDS: Morro D'Alba

ALTITUDE: 180 a.s.l.

NUMBER OF BOTTLES PRODUCED: 6,000

GROWING METHOD: Spurred cordon

VINES PER HECTARE: 5,700

HARVESTING PERIOD: by end of August

HARVESTING METHOD: Grape bunches hand-picked and placed in small crates

FERMENTATION: For approximately 15 days at a controlled temperature

MALOLACTIC FERMENTATION: None

YIELD PER HECTARE: 8,000 kilos per hectare

AGEING: In steel vats for five months

REFINEMENT: In the bottle for at least two months

ALCOHOL CONTENT: Average of 11.5% of volume

TOTAL ACIDITY: 6.8 g/l

SUGAR: 5.8 g/l



Light-hued onion skin



The lacrima grape's typical florid aroma,
plus scents of meadow rose and violets



Starts well-balanced and smooth, pleasantly
fresh and flavourful, with a likeable floral
aftertaste



Spaghetti in calamari ragout, linguine
noodles in sea-urchin sauce, trenette
noodles with pesto, stewed swordfish with
capers and sweet olives, shellfish stew,
hors-d'oeuvres of local cold cuts and lamb
shish kabob ... as well as a perfect summer
wine

12°

SERVING
TEMPERATURE



FAIR SIZE
BORDEAUX GLASS

TYPE AND EXPOSURE OF SOIL - MEDIUM TEXTURE.

The exposure is oriented to the SOUTH/SOUTHWEST, making for the accumulation of abundant luminous energy that favours photosynthesis.

Temperature, lighting and exposure are elements that play key roles, influencing to a great extent the final product of a vineyard. With its rich stock of organic matter, the soil is well suited to growing grape vines, providing excellent drainage, along with a structure whose depth favours the downward growth of the roots, plus excellent water retention, a very important quality in Mediterranean climates characterised by scarce rain in the summer months.

35% SAND

30% SILT

35% CLAY

6,5 SOIL PH

CLIMATE

The coastline, hills and mountains of the Marche Region present a noteworthy range of different situations. The climate in our production area, Morro D'Alba in the Province of Ancona, is classified as 'humid subtropical', with noteworthy shifts in temperature in the course of a given day and from season to season. Summers are hot, but normally cooled to a certain extent by sea breezes that tend to balance the temperature, while winters are rather cold. Precipitation, as a rule, is not abundant, though the rain that does fall is distributed fairly evenly throughout the year. There is significant storm activity in the summer months, while incursions of arctic air from the rest of the continent can bring frost and snow, at times for short periods along the coast as well.

MARCHE I.G.T. ROSATO

Rosina
Stefano Frischi

TENUTA DI FRA'