

# AMBRA ROSA

SANNIO DOP AGLIANICO ROSATO

Grape Variety **AGLIANICO 100%**  
Origin **Sannio Beneventano - Campania**  
Alcohol **13.5%**



Glass **medium-size tulip glass**

Service Temperature **8-10 °C**

## IN VINEYARD

Hectares **2**  
Yeald/ha **110 Q.**  
Yeald Grape/Wine **50%**  
Height **300-400 metres asl**  
Soil Characteristic **chalky and clayey**  
Cultivation System **guyot**  
Plant Density **4000 plants per ha**  
Average age of vines **10 years old**  
Harvest Period **first half of October**

## IN THE WINERY

Vinification technique **cold-maceration (8°C) with following soft pressing in stainless steel**  
Fermentation **at controlled temperature 12-14 °c**  
Malolactic Ferm. **not made**  
Ageing **in bottle**  
Bottling **April after the harvest**

## TECHNICAL DATA

Total acidity **6,10 g/lt**  
Dryness **24 g/lt**  
pH **3,32**

## ORGANOLEPTICAL FEATURES

**Elegant and light pink colour. In the nose it has intensive fruity notes of strawberry and raspberry. On the palate it is fresh with a very good sapidity and a nice finish of pink grapefruit.**

## GASTRONOMY

**Ideal with Antipasti, salami and light cheeses, legume soups, fish soups, pasta with tomato sauce or even white meats as Turkey and Chicken in rich preparation.**

## AWARDS

**Concorso Enologico "Lucio Mastroberardino" 2019**  
Aglianico Rosato  
**Primo Premio**



Guardia Sanframondi



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