

FRATELLI VOGADORI

Molinara - IGT

The Molinara is a rosè wine we got with only the Molinara grape, this grape was used in the Amarone blend but it had a light colour so we decided to separate to get a mineral, fruity and spicy rosè wine.

Grapes: *Molinara*

Kg per vite: *4 kg/vigna*

Growth: *Vigolo hill*

Soil type: *Calcareous-silt-clay*

Exposure: *South east (180 meters a.s.l.)*

Density of planting: *2800 vines per hectar*

Short description of vinification and aging process:

Fermentation with natural yeasts in controlled temperature in steel tanks with gentle breaking up of the marc with air for 10 days.

Alcohol content: *12,00 % vol.*

Characteristics: *Fairly mature nose, spicy notes, pomaceous fruit and citrus, light smoky traces. Clear, elegant and juicy fruit on the palate, slightly spicy earthy notes, smoky traces and a hint of oak, elegant acidity, fairly persistent, harmonious, attractive to good finish*

Serving temperature: *11/16°C.*

