



## Orano Campania rosato igt

Rosè wine produced only with Aglianico grapes macerated for 12 hours in stainless steel tanks



**Typology** rosè wine

**Appellation** Campania Igt - Igp

**Grape** Aglianico 100%

**First vintage produced** 2005

**Vineyard location** Castelfranci (Avellino)

**Altitude** 550 meters a.s.l.



**Vine Training/Pruning** guyot and cordon spur, pergola avellinese (typical of Avellino area)

**Vineyard design** 3.500 - 4500 vines/hectare

**Grape yield** 80 quintals/hectare

**Type of soil** marly-clay, medium clay, silty-clay

**Harvest time** last week of October



**Wine making** sedimentation after de-stemming and gentle crushing; inoculated fermentation with selected yeasts, fermentation and ageing take place in stainless steel tanks

**Fermentation** in stainless steel tanks at 16-18°C



**Bottling time** second week of the month of February following the harvest

