



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 500 m asl



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

