

Technical Sheet



Weight: 1,3 Kg
Size: 750ml

ORANO CAMPANIA ROSATO IGT

Orano is a rosé wine produced only with Aglianico grapes macerated for 12 hours in steel vats. Rosé wines are very versatile and increasingly appreciated by consumers. This type of wine is suitable for different types of food pairing. It is used when the pairing with white wine turns out to be too little and the one with red is instead too much. Rosé wines have a low tannin content, an appreciable freshness and a desirable serving temperature similar to that of white wines.



Type: rose wine
Appellation: Campania Igt – Igp
Grape variety: 100% Aglianico
First vintage: 2005
Origin of the grapes: Castelfranci (Avellino)
Altitude: 550m asl



Training system: espalier with guyot
Type of plant: 3500 – 4500 ceppi/ha
Grape yield: 80 q/ha
Soil characteristics: clayey-marly, clay loam, clay and muddy
Harvest: last week of October



Vinification: static decantation of the must after destemming and soft pressing; inoculation with selected yeasts on the clear mass, fermentation and aging in steel
Fermentation: in stainless steel tanks at 16-18°C
Bottling: second week of February following the harvest



Tasting notes and pairings

Color: intense pink with light strawberry-colored veins
Nose: hints of red berry fruit such as wild strawberries, pomegranate and raspberry; floral and tropical aromas in the background alongside the clear fermentative and primary sensations
Palate: in the style of rosés, fresh, non-alcoholic, flowing but in balance between softness deriving from careful vinification and the right amount of time on the skins and acidity
Recommended pairings: ideale come aperitivo e con il pesce crudo
Dishes to match: seafood fries; pasta with fish roe; fried artichokes; white fish carpaccio; pasta with sea urchins; pork salami; sweet & sour pumpkin