



Rosato Igt Terre Aquilane

“Testarossa”

Vintage: 2015

Production area: the vineyards are placed at 450 AMSL in Capestrano, at the foot of Gran Sasso and Monti della Laga mountains. It extends itself over the eastern side of the valley (south-west facing) from a fresh and pure water which is considered to be the Tirino source. The grape yield is of 5200 grapevines per hectare which correspond to 90-100 quintals. This uncontaminated place is characterized by high brightness, low humidity and frequent breezes. Temperature range between night and day can reach a difference of 20°C, leading to a well balanced and complete maturation with a consequent great development of aromas. Thanks to its high capacity of drinking, the rocky soil is always accessible even after the rain. The aforesaid features facilitate the natural health of the grape, the reason why this territory could be considered suitable for a low impact viticulture (Capestrano is a distinctive “terroir” that has been recently exploited, even considering the global warming issue and its negative impact on this area). History tells us that the first human settlement on the Tirino stream date back to the V century A.C. during the ancient Saracens invasions. The finding of Capestrano warrior, one of the most famous Picent sculptures, is a symbol of the numerous battles occurred in this site.

Wine history: Testarossa rosé derives from Montepulciano d’Abruzzo and it has a yield of 90-100 quintals per hectare. Grapes are generally picked up in the third week of October and then pressed and destemmed at 6°C for 18 hours. Fermentation occurs at 10-13°C in steel tanks. After that, the wine is cold settled, bottled and finally available for the next February.

Organoleptic features: it’s a bright cherry red wine which smells of cherry, currant and berries. In the mouth, strong minerality and acidity are mixed up with a strawberry and wild rose aftertaste.

Time of vintage: first and second decades of October.

Vinification: white vinification with a cryomaceration at 4°C for 24/36 hours, precrushing and soft pressing with a consequent refrigeration to facilitate the decantation. Fermentation occurs with selected yeasts at 10-13°C in steel tanks.

Ageing: 2 months on its fine lees in steel tanks, then 3 months in the bottle

How to serve it: it needs to rest at least 10 days after its arrive. It should be served at a temperature of 12°C.

Gastronomic matching: it’s perfect with happy hours, pizza, “baccalà”, fish dishes, cold cuts, pasta with tomato sauce, roasted meat and fine cheeses.

How to store the bottle: the bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15-18°C and a humidity of 60-80%. This wine can be appreciated in 12/18 months from its production.

Analytical data:

alcoholic grade: 13.00 % Vol.
residual sugar: 2,80 g/l

pH	3,34 g/l
total acidity:	6,00 g/l
extract	23,51 g/l