



LA
QUERCIOLANA

• **ROSÉ DI BOLDRINO** •

Name: Rosato di Boldrino DOC

Area: Vineyards located in the area of Panicale (PG)

Grape blend: Gamay - Sangiovese

Years of planting: Gamay 1999 - Sangiovese 2004

Type of soil: Loamy - chalky - marly

Exposure: North-east

Altitude: Gamay 200 m AMSL Sangiovese 350 m s.l.m.

Colour: Onion skin, copper with hints of gold

Bouquet: Fresh fruit with light floral notes

Taste notes: Soft, fresh and acid entry, Persistent, full-bodied

Serving temperature: 8°-10°C

Matching: Aperitifs, pasta and rice dishes with fish, Shellfish, semi-mature cheeses, cold meats

Alcohol by Volume: 14°

Average yield per hectare: 5000 litres

Vinification: Grapes hand picked in crates of about 20 kg, light pressing of whole grapes at a low temperature and in inert atmospheres, fermentation at a controlled temperature

Ageing: on its own yeast for about 2 months and a further 6 months in the bottle

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Azienda Agricola Agrituristica

Via Vieniche, 4 - 06064 Panicale (PG) Italia - Tel./Fax: +39 075 837477 - Cell. +39 393 0261934
www.laquerciolana.it - info@laquerciolana.it