



VERBO
Basilicata I.G.P.
Rosato

Variety of grape: 100% Aglianico

Type of production: rows with about 3500 vines

Age of vineyards: 10 – 20 years

Production per Hectare: 8 – 10 tons

Altitude of vineyards: 400 – 550 metres

Grape harvest period: from the 10th to the 30th of October

Grape harvest method : selection of grapes and picked in the first hours in the morning and transported immediately to the wine factory

Production technique: stalk removing and pressing of the grapes, separation of the must after about 12 hours, decantation and fermentation at a controlled temperature from 15° to 18° C.

Organoleptic characteristics and technical comments: elegant, modern and inviting quality wine that has:
Colour pink with copper reflexes

Bouquet intense and fruity with clear hints of cherry, strawberry and raspberry

Taste fresh and well- balanced, a real evolution

Gastronomic combination and serving temperature: wine for every meal and suggested with starters, soups , risottos, fresh cheeses and white meats.

To be served at about 12°C and to be consumed within 18 months.



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