

DONNA ELVIRA



ROSATO

Denominazione di Origine Controllata

IRPINIA KAYSARA

GRAPE AND CLASSIFICATION

100% Aglianico, Irpinia DOC.

PRODUCTION AREA

Fom Montemiletto territory at 400m above sea level, various exposures.

SOIL

Clay like.

PRUNING AND TRAINING SYSTEM

Double branched Guyot method, 4000 plants per hectare with a production volume of 60 quintals per hectare.

HARVEST AND WINE MAKING SYSTEM

Harvested by hand in mid-September, placed in ventilated boxes, short maceration, softly pressed and left to rest before fermentation occurs in a temperature-controlled area.

After the first racking, the wine is left in the tank for at least 12 months, on the fine lees, to define and harmonize the taste balance and enhance the varietal aromas.

ALCOOL LEVEL

13.5% volume.

AGEING

After bottling, ageing continues in bottles for a minimum of 12 months.

COLOUR

Cherry pink.

TASTING NOTES

Freshness is the backbone of the wine, which when tasted blends with sweet and voluminous sensations, and then leaves room for a savoury and persistent finish. Notes of forest fruits, cherries, and pomegranate typical of the Aglianico grape cultivated in this area.

PAIRINGS

Recommended combinations are with summer dishes based on tomato and tempura vegetables, spicy dishes, and fried fish.

VINTAGES PRODUCED: 2019, 2020, 2021, 2022.

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