



ANTONIOLO società agricola – Gattinara
Rosé Wine BRICCO LORELLA

Wine name : Bricco Lorella
Production area : Gattinara
Vineyard surface : 2 Ha
Varietal and percentage : Nebbiolo 100%

Soil type : Sub-acid , vulcanin
Exposure : South – south west
Grape yeald / hectare : 7000 kg per Hectare

Harvest and Vinification : harvest usually between late September and early October. Soft press of the grapes and fermentation of the grape juice without the skins . Fermentation is carried out in steel tanks with temperature control at 20° C ,for approximately 20 days. Maturation in steel tanks for 4 months. Bottling in February

Alcohol % : 13,5%

Colour : intense rose

Nose : Intense,fragant,violet,raspberry

Flavour : Intense,pleasant, fruity,fresh ,quiet soft ,well structured

Serving suggetions : as an pleasant aperitif , cold spread , pasta , with fish dishes , fresh cheese

N.Bottles for year : approximately 10.000

Serving temperature : 10-12°

Vintage : 2020