



Azienda Agricola Biologica Marco Carpineti

OS ROSAE

LAZIO ROSATO

INDICAZIONE GEOGRAFICA TIPICA

One of the goals of our company has always been to encourage the requalification and valorization of the wine resources of the territory. Within this program we created OS ROSAE 2007, a wine obtained from “Nero Buono di Cori” grapes vinified in pureness. As with the whole estate, the organic methods are faithfully adhered to so as to respect the environment and the health of people.

The density of the vines ranges from 4.000 to 5.000 per hectare and the yield never goes beyond 80 quintals of grapes. So as to limit production, appropriate systems of planting are adopted and in particular periods of the year the excess of bunches is thinned out.

The identifying of some chemical-physical parameters allows us to determine the better moment for the grape harvest.

In order to allow the extraction of the aromatic and chromatic component which will characterize the final product, the grapes are manually harvested early in the morning and then destemmed, cooled and left for some hours in the wine press.

The must obtained from the soft pressing of the grapes undergoes a fermentation process at the temperature of 17° C for around 10 days.

Following to a brief refinement period in stainless steel tanks, the wine is bottled and released for sale.