



VINITY
WINE COMPANY

Cascina Ca' Rossa Vigno Rosato Rosè

Appellation: Vino Rosato

Region: Piemonte

Type: Rosé Wine

Varietal: 100% Nebbiolo

Certified Organic

Tasting Notes

Color: Bright pink.

Bouquet: Raspberry and red currant and floral notes geraniums and violets.

Taste: Wild strawberry with hints of spice; fresh and full bodied with a crisp acidity and minerality. The tannins of the Nebbiolo grape emerge elegantly and delicately in the finish.

Alcohol: 13.5%.

Serving Temperature: 8-10° C (46-50° F).

Food Pairings

Serve lightly chilled. Excellent as an aperitif, with *hors d'oeuvres* (such as prosciutto and melon) and delicate first courses. A perfect accompaniment to slightly aged cheeses, shellfish and fish in general.

Vineyard Notes

Production Area: Canale d'Alba, Piemonte.

Exposure: South, south-west exposure.

Altitude: 200-250 meters a.s.l..

Soil: Calcareous clayey.

Cultivation system: Guyot.

Winemaking Notes

Harvest: Manual harvest in the first ten days of October.

Refining: Short maceration (only one night of skin to must contact, the must is separated from the skins) and early racking.

Fermentation: A slow fermentation at a regulated temperature follows. The wine is then held at low temperatures in order to reach natural stability before bottling.



Cascina Ca' Rossa is located in Canale, in the heart of the Roero, once known for its fruit growing and which has now become one of the major wine production areas in Piedmont. The winery is synonymous with the untiring, generous Angelo Ferrio, whose contagious good spirits and cheerfulness infect all around him. He has built the estate's award-winning reputation on vineyard plots that are some of the best and most distinctive in the Roero DOCG. The Mompissano vineyard, a south-facing hillside of one and a half hectares of immaculately tended Nebbiolo vines. Mulassa, a Barbera vineyard, on the same hill. Audinaggio, a 60-year-old two-hectare vineyard with sandy soil in the Valmaggiorcru, and in the Santo Stefano a three-hectare property planted with Nebbiolo and Arneis Le Coste cru.