

GIANNI LONETTI
VIGNAIOLO



MEL 2022
VINO ROSATO

The wine is made from 100% Gaglioppo grapes. The grapes are destemmed and pressed lightly. Fermentation is spontaneous and the ageing takes place in stainless steel vats with yeast contact for 11 months.

WINEMAKING DATA

Alcoholic Fermentation: Spontaneous
Malolactic Fermentation: Spontaneous
Filtration: Light
Fining: None
Bottle Production: 1,500

VITICULTURE

Soil: clayey-marly
Vine Age: average 20 years
Production per ha: 40 (q.li/h)
Treatments: sulphur and copper
Harvest: second decade of September

CHEMICAL CHARACTERISTICS

Alcohol content: 13.5%
Acidity (g/l): 5,7
Ph: 3,5
Total sulphur dioxide (at bottling): <30 mg/L