

AKRATOS ROSATO

MATERA ROSATO DOC



Grapes: Primitivo

Colour: intense and bright pinkish colour

Scent: sweet complex and persistent fruity aromatic notes

Taste: rich, harmonious, with Mediterranean fruit notes

Food matching: aperitivo and typical Mediterranean starters

Serving temperature: 11-13°C

Alcohol content: 13% Vol.

Plants per Ha: 4.000

Planting system: 2,5 x 1 m

Vine training method: spurred cordon

Yield per Ha: 9.000 kg

Harvesting method: hand-picking

Altitude: 70 m a.s.l.

Vinification: de-stemming-pigeage, maceration and fermentation on the skins for 24 hours at 16°C, soft pressing, clarification and end of fermentation at 12°C for around 20 days

Ageing: in steel tanks for 6 months

Bottling: European Bordeaux half flint glass bottle with cork

Growing area: Matera

2 🍷 Gambero Rosso - Vini d'Italia 2021

1 ★ Veronelli - Guida Oro 2021

2 ✚ AIS - Vitae 2021

3 🍇 FIS - Bibenda 2021

🏆 5 Stars Wine 2021 - 88 pts

👤 Luca Maroni 2021 - 92 pts

🏆 The Wine Hunter Award 2020