

Concetto Rosato IGT Terre Di Chieti

The last born in Azienda Tilli, CONCETTO Rosato is the result of a wish to capture inside a bottle the parfums and the colour of the hills facing the Majella Mountain during Springtime, the dedicate small vineyard gives us an exclusive elegant wine.

- **ALTITUDE OF VINEYARD :** 400 mt. Asl
- **VINEYARD EXPOSURE :** South, South-West
- **SOIL COMPOSITION :** Clay, consisting of stone
- **GRAPES :** 100% Montepulciano d'Abruzzo
- **NUMBER OF VINES PER HECTARE :** 4000
- **CROP YIELD :** 115 q/ha
- **HARVEST :** Hand-picked from 15 to 30 October
- **VINIFICATION AND FERMENTATION :** The must resulting from grapes soft pressing, after a short contact with the skins at a low temperature, is left in fermentation with its own indigenous yeasts at controlled temperature for about 30 days. Clarification obtained through decantation.
- **AGEING :** In stainless steel tanks, followed by ageing in bottle.
- **ORGANOLEPTIC FEATURES :** The wine has a bright cherry pink color. The scent of the wine is pleasant and fine, the vinous accent is slightly perceived and the bouquet is fruity; the taste is soft, harmonious and delicate, with a fine almond aftertaste. It is well-balanced and fairly acid.
- **HOW TO SERVE IT :** It should be served at 12-14 ° C in Bordelaise glasses.
- **ALCOHOLIC GRADE :** 12% Vol
- **FIRST VINTAGE :** 2015

