



CASTELLO DI TITIGNANO

PINOT NERO ROSÉ 2020



Castello di Titignano's rosé is a monovarietal wine produced with Pinot noir grapes. These grapes are harvested from vineyards that run parallel to the gravel road arriving at the medieval village of Titignano. Pinot noir was a favourite grape of the late Donna Nerina Corsini, and approximately 25 years ago she made the unconventional decision to plant this varietal on the Titignano estate.

GRAPE Pinot noir

ALTITUDE 500 meters

EXPOSURE South-West

SOIL Volcanic, deep and rich of texture.

VINEYARDS TRAINING SYSTEM Combination of spurred cordon and guyot

HARVEST Manual harvest beginning late-August. Pinot noir is the first varietal on the estate to be harvested.

WINEMAKING AND AGING Upon arrival at the cantina, whole bunches undergo a soft pressing. No maceration with the skins occurs as the ideal colour and characteristics are achieved during pressing. The must ferments in steel tanks, at a controlled temperature of 18 degrees Celsius. This is followed by a refinement on the lees for approximately four months. Bottling takes place throughout the month of January and shortly after the wine arrives in the market.

TASTING NOTES

A charming pink colour, similar to the inner peels of a red onion. Fresh and fruity aromas of red fruit like cherry and wild strawberry with notes of Mediterranean herbs. Well balanced on the palate, with a substantial body and complexity. Fruit flavours on the palate are abundant, but there is also a strong sapidity of minerality. This wine makes a beautiful aperitif, yet also shows well alongside greasier dishes like fritto misto, vegetable tempura and charcuterie.

TENUTA DI SALVIANO

Titignano Agricola srl

Loc. Salviano 05023 Civitella del Lago, Baschi TR – Italia

P.IVA 01219330550

info@salviano.it+39 0744 950459