BASTIANICH

Rosato

Refosco, known for producing spicy reds with dark fruit flavors (also used in our Vespa Rosso and Calabrone), expresses itself here in a refreshing way with aromatic intensity and unexpected weight on the palate for a rosato. Our dedication and focus on Friuli's indigenous varieties led us to create this unique and easily drinkable expression of Refosco.

GRAPE VARIETIES
100% Refosco, (10% Salasso method)

TASTING NOTES
An intensely colored rosato filled with aromas of rose petals, fresh strawberries, violets and orange peel. Medium weight on the palate with fresh, clean, mouth-watering acidity. Our rosato is actually closer to a light red wine than most other rosè wines.

GREAT WITH
We recommend it on its own as an aperitivo or with smoky, sweet and spicy cuisines.

"...everything a rosato should be... fresh and fruity, with alluring structure... easy but not insipid."

VINIFICATION
40% of the grapes are de-stemmed, soft pressed, then fermented in stainless steel. 50% of the grapes are de-stemmed, soft pressed and fermented using some whole grape clusters and brief skin contact. These whole clusters contribute to added aromas. 10% of juice derives from the Salasso method (juice removed from the macerating Refosco used for Vespa Rosso and Calabrone. This concentrated and complex must imparts additional complexity to our Rosato). After fermentation, the wines are blended and left to integrate in stainless steel for 4 months.

VINEYARD LOCATION
Villages of Buttrio, Premariacco and Manzano, in the Colli Orientali del Friuli DOC

SOIL TYPE
Calcareous marl

VINE TRAINING SYSTEM
Guyot, Capuccina

VINES PER HECTARE
85% Guyot (6,000 vines per hectare), 15% Capuccina (3,800 vines per hectare)

AVERAGE AGE OF VINES
3-20 years

PRODUCTION
Approx. 2,500 twelve-bottle cases

WINEMAKERS
Emilio Del Medico, Maurizio Castelli

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