



Matile Rosa

Category: [Matile Line](#).

Pink delicate, delicate notes of strawberry and red currant. Perfect with fish soups, grilled fish but also with Parmesan vegetables.

First year of production	2000
Varietal composition	Merlot, Sangiovese, Cabernet
Exposure and altitude	Predominantly facing southeast
Soil composition	Marine sand or volcanic named Matili
Cultivation system	Guyot and spurred cordon over 3300 vines per hectare
Average age of productive vines	10 years
Yield per hectare	10000 Kg
Time of harvest	September
Maceration	In wine press for six hours
Fermentation temperature	A controlled temperature of 15°C
Duration of fermentation	Three weeks
Mode and duration of ageing	At least two months in the bottle
Serving temperature	10-12°C
Points Cardeto Fidaťj	2