

# TITOLO Pink Edition

## Igt Basilicata Rosato

**Denomination**  
Igt Basilicata Rosato

**Region**  
Basilicata – Barile (PZ)

**Grape Variety**  
Aglianico del Vulture 100%

**Vineyard**  
Positioned at the foot of Monte Vulture (ancient extinct volcano), in the village of Barile, the heart of production of the Aglianico del Vulture. For the production of our Titolo Pink Edition we have chosen our youngest vineyards with age between 6 and 10 years.

**Growing System**  
Short Guyot

**Green manure**  
Beans grown in the farm

**Sulfites**  
2 mg/l.

**Alcohol**  
12,50%

**T° of service**  
10° C

**Decantation**  
Not needed

**Harvest**  
Harvest made in the first week of October only by and from the youngest part of our vineyards and promptly brought in cellar for the winemaking.

### Vinification

The grapes collected in small baskets are taken directly to the cellar for the selection and the refreshment. Then are destemmed and the whole grapes are put into the steel tanks for the cryomaceration for 4 days. Then the dregs are soft pressed (cycle of 30 minutes) and in the steel tanks made the alcoholic fermentation. At the end, the wine are stabilized with the cold for 2-3 months around. The wine are filtered and bottled, and aged for other 2 months.

### Tasting Notes

Intense and bright pink color. On the nose, a bouquet of fruity aromas with hints of citrus, strawberries and white flowers. In the mouth mineral, savory and of great balance.



  
ELENA FUCCI