



LABEL

The label was inspired by a family photo snapped during the years of the Italian 'economic miracle'. It features four little girls dressed in pastel-coloured spring outfits perched atop a pink Vespa. We wanted our label to convey a sense of the serenity of everyday life, the *joie de vivre* represented by the wine's lovely rose colour, while emphasising, at a deeper level, our winery's core values of profound respect for traditions united with the dynamism required to discover the tastes of the future.

NAME

Our wines are usually given a name based on their identity and origins. In the case of our Rosé, we wanted, above all, to emphasise the wine's simple purity and so we chose a name describing its superb colour. This is a modern wine, fruit of many years of accurate and finely-targeted research: the beauty of Castlèt Rosé's colour and its fragrant freshness will especially appeal to younger generations.

GRAPE VARIETY

Castlèt Rosé is produced with the wonderfully generous and versatile Barbera grape plus small quantities of Nebbiolo. The vines are cultivated using the Cordon Training method in fairly permeable soil with a density of around 4500 vines per hectare. The grape yield is kept low in order to ensure perfectly healthy and ripe fruit at harvest.

HARVEST

Grapes are harvested towards the end of September, when they have ripened to perfection. The bunches are picked, carefully placed into baskets and immediately sent to the winery for vinification.

VINIFICATION

After a short period of maceration on the skins, the must is separated and cooled before alcoholic fermentation takes place at an average temperature of 18°C. The wine is then aged for a few months in stainless steel vats and bottled in the following spring.

AGEING AND STORAGE

This is a wine which is best consumed shortly after bottling to fully appreciate its freshness, although the characteristics of the Barbera grape together with the type of vinification used ensure that a certain amount of ageing, at the correct temperature, is possible. To enjoy its perfumes at their most fragrant however, we suggest drinking Castlèt Rosé young.

ORGANOLEPTIC CHARACTERISTICS

The wine is a soft cherry-red in colour with delicate purple highlights. The perfume is fresh and pleasant with flower and fruit notes, including raspberry, strawberry and blackcurrant. The flavour is dry, delicate, elegant and well-structured. It is enhanced by a long aromatic finish. On the palate, the wine is balanced and distinctly fresh, with fine tannins that contribute to its long finish.

ALCOHOL CONTENT 13,5% VOL.

SERVING SUGGESTIONS AND MATCHING WITH FOOD

Castlèt Rosé makes an excellent aperitif and is ideal for matching with starters and pasta courses, as well as with all types of pizza. Thanks to its softness and its restrained but perceptible acidity, it is delicious with fish, especially oven-baked fish dishes or fish soups. It is also suitable for matching with fresh cheeses and vegetable dishes.

Best served at 10-12°C in long-stemmed goblets with a slightly flared top.

CASTLETROSE'
VINO ROSATO
CASCINACASTLET



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