

ROSÈ

Grapes

Aglianico and traces of various red berried grapes

Appellation

Paestum Aglianico IGT

Fermentation

Alcoholic fermentation in steel tanks after soft pressing

Maturation

4 months in steel

Aging

Minimum 2 months in the bottle

Organoleptic examination

Rosato costaiolo with a strong personality, hints of citrus, raspberry, white cherry of great impact. On the palate it is fresh and savory, the hints of fruit are abundant and persistent

Food pairings

Perfect wine for raw fish appetizers, fried foods, shellfish, ideal with the traditional cooking of fish in crazy water



TEMPA DI ZOÈ
CANTINA IN CILENTO