



DEI PRINCIPI DI SPADAFORA

# DON PIETRO ROSATO BIO 2019

First harvest August 14, thinning of July 10.

Second harvest August 18, thinning of July 25.

Blend in the tanks at the end of October. Fermentation in cement tanks, aging in cement tanks. Malolactic fermentation. On the white lees from the beginning of November, until half



of February.

Alc/vol 12.90, acidity 5.10 and ph 3.23.

Color of sun dried Golden onion skin. Scent of onion in a carnation field. Taste of wasabi seasoned salmon. Feelings of friendship.

You think you can drink it season.

Became Don Pietro. To drink for the next 3 years.

wine lovers  
wine growers