

PICCINI®



Piccini Memoro Rosato NV

Type : Rosè

Grapes : 40 % Negroamaro, 30% Nero d'Avola , 20% Montepulciano, 10% Merlot del Veneto

Alcohol content: 13.5 %

Denomination: Vino d'Italia

Wine maker: Antonella Conti

Production area: Puglia / Sicilia / Abruzzo / Veneto

In making the Memoro Rosato we employed the method known as “*saignée*”, as in bleeding off juice from the red wine fermentation of the three varietals we use for the making of Memoro Rosso: Montepulciano originating from Abruzzo , Nero d'Avola from Sicily and Merlot from Veneto. As Primitivo grapes used for Memoro Rosso are being processed with the *appassimento* method , we use a different grape varietal originating from Puglia, Negroamaro. While Negroamaro is being produced by de-stemming the fruit , with overnight skin contact and pressing the juice right off the skins, the other three varietals are all obtained with the saignee method.

After each of the Montepulciano, Nero d'Avola and Merlot have been de-stemmed and spent 72 hours in contact with the skins at controlled temperature, with no fermentation, we *saignée* approximately 20% of the tank volumes. This provides us with red juice that has just a hint of ripe red wine essence while still remaining light and refreshing. This juice is settled and racked to a new tank and cold-fermented just like a white wine, resulting in a full-flavoured rose with a crisp character.

Employing both methods to create Memoro Rosato enables us to broaden the wine, while keeping it fresh and well balanced.

The final blend is made in our premises in Castellina in Chianti prior to bottling. We pay special attention to storing the delicate rose components for the blend , by monitoring constantly the temperature maintained at 15°C.