

# la masera

## Canavese Rosato DOC



<b>Grape variety:</b>	70% Barbera, 30% Freisa and Vespolina
<b>Production area:</b>	Settimo Rottaro and Piverone, situated among the hills of Ivrea morainic amphitheatre, in Canavese (TO), Northern Piedmont
<b>Soil:</b>	Morainic, made of clay sand, rich in phosphorus and potassium, with a high presence of cobblestones
<b>Slope:</b>	Hilly soil, medium slope
<b>Growing method:</b>	Canavese traditional pergola and, partially, with guyot pruning
<b>Defense method:</b>	Low-environmental impact integrated insecticide method
<b>Grape harvest period:</b>	September second decade, after grape ripeness systematic control
<b>Harvest method:</b>	Accurate choice of perfectly healthy grapes and highly matured; harvest by hand in pierced 20kg. crates
<b>Winemaking:</b>	After a short maceration with skins, grapes are delicately pressed, after which a short must natural cold clarification takes place. Then the must ferments slowly and at a low temperature (15-16°C) for about 3 weeks
<b>Refinement and Bottling:</b>	4 months in steel, 2 months in bottle before the commercialization
<b>Sensory notes:</b>	<b>Color:</b> soft rosé with feeble onion skin reflexes <b>Scent:</b> intense, fruity, elegant, with evidence of wild berries notes <b>Taste:</b> smooth, savory, agreeably fresh, vivid, highly persistent and refreshing
<b>Pairings:</b>	ideal as fresh appetizer or paired with first courses
<b>Alcoholic content:</b>	12,50%
<b>Serving temperature:</b>	10 – 12 °C