



## **BASILEIA**

### **ROSÉ IGT BASILICATA organic**

### **2023**

Basileia rosé is made from 58% Sangiovese grapes and 42% Barbera and Montepulciano grapes from our vineyards at 600m above sea level.

The production was 1600 bottles.

#### **Production**

##### **harvest**

Third week of September.

##### **bottling**

May 21th 2024

#### **Alcoholic grade**

13%

#### **Climate**

Characterised by high temperature variations between day and night.

#### **Vinification and ageing**

The hand-picked grapes are transported in crates to the winery. The press is filled with the grapes in whole bunches. Several hours of pellicular maceration with must-skin contact take place. As soon as it reaches the desired colour, a soft pressing is carried out. The must obtained remains in steel at a temperature below 6° for 24 hours for static decantation, after which the coarse lees are removed. Fermentation then begins and lasts about 20 days at a controlled temperature of between 14°C and 17°C. After fermentation, the wine remains on the lees in elevage for about 3-4 months at a temperature below 12°C in order to increase its aromas and structure.

#### **Sensory analysis**

The result of this process is a rosé with a soft pink colour and coral hues. Complex and delicate, the aromatic notes are fruity and floral. Cherry, small berries and dog rose stand out. The taste is fresh, with good, vibrant acidity, balanced, savoury and persistent.