

TIMBRATO

ROSA



Grape characteristics:

- **Vineyard:** selected in the Upper Esina Valley (Matelica)
- **Position:** hilly
- **Exposure:** southern
- **Altitude:** from 350 to 650 meters above sea level
- **Soil:** loose
- **Vine spacing:** 2.60x1.1
- **Inter-row:** worked or grass-covered according to the season
- **Training system:** spurred cordon
- **Density:** 4500 vines/ha
- **Grape variety:** Sangiovese and Verdicchio
- **Vine stock/bud load:** 6-8

Production features:

- **Vintage:** second ten days of September
- **Collection:** in 1.5 t grape wagons
- **Vinification:** in white from whole grapes
- **Pied de cuvée:** *saccharomices cerevisiae*
- **Fermentation temp.:** 15-16°C
- **Length of fermentation:** approx. 20 days
- **Tanks:** 100 hl stainless steel
- **Aging:** 2 months in stainless steel tanks
- **Clarification:** bentonites

Bottle features:

- **Cartons** of 6 bottles
- **Stopper:** synthetic or composition cork

Entirely produced and originally bottled at Cantine Belisario S.a.c.

HACCP system integrated into ISO 9001/2008 self-monitoring system

Integral product traceability system from vineyard to marketing.