



Michele Biancardi

CANTINE

e

VIGNE DAUNE

ROSALIA

Name: Rosato I.g.t. Puglia

Grape: Primitivo and Nero di Troia

Production area: The vineyard is located next to the Gargano and the sea, in the countryside of Cerignola (Fg, Apulia). Cultivated screws spurred cordon, with a planting density of 5,000 plants per hectare, placed on a predominantly calcareous soil.

Vinification: The grapes of primitive and grapes of Troia are strictly hand-picked. After a few hours of crushing-stemming, the juice is separated from the skins and place in stainless steel tanks. Then begins the process of fermentation at 18-20° C for 10-12 days.



Michele Biancardi - cantine e vigne daune

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