



FATTORIA FORANO

Occhio di Gallo IGT Marche Rosato

Occhio di Gallo is the name with which rose wine has commonly been called in our areas for generations. The characteristic color and the intense floral and fruity scents are the result of a first fermentation phase with the skins.



PRODUCTION AREA	Appignano (Macerata)
VINEYARD POSITION	300 mt above sea level
GRAPE VARIETIES	Montepulciano, Sangiovese, Lacrima
VINEYARD EXPOSURE	South
HARVEST PERIOD	October
GRAPE HARVEST	Hand Selection

VINIFICATION

Soft press of destemmed grapes. After a short initial fermentation on the skins at low temperature (12-14° C) it continues its fermentation at 18° in stainless steel tanks.

FEATURES

Light cherry-red color. Floral and fruity (plum, raspberry and blackberry). Extremely pleasant with a discrete structure. Fresh, fruity and easy to drink.

SERVING SUGGESTIONS

Suited to all courses, as aperitif with cold meat and cheeses, or with fish soups and fried food.

RECOMMENDED SERVING TEMPERATURE

Best served at 12/14 degrees.

