GLI ICONICI / C'OSA
red wine

C'OSA

TRASIMENO - Denominazione di Origine Controllata GAMAY del TRASIMENO RISERVA

VARIETY
Gamay del Trasimeno (Grenache)

EXPOSURE AND ALTITUDE
South-West - 320 m. above sea level

TRAINING SYSTEM
Guyot - 5000 v/He

YIELD
50 q/he

VINIFICATION
After 2/3 weeks from the harvest of the grapes to produce rosè wine we do the last harvest of the grapes left, with a further manualy selection. Spontaneous fermentation without the use of added yeasts is followed by maceration on the skins which changes according to the season with a 20% of whole grapes.

AGING
6 months in cement tanks and 12 months in big barrels (10 HL) and cement tanks. 6 months in bottle.

ORGANOLEPTIC FEATURES
Ruby red color not very heavy. The nose reveals floral notes, aromas of berries, raspberry, strawberries, cherries and spicy nuances and marascate. The taste is elegant with light fruity notes, intense freshness and a good persistence.

COUPLING
It goes very well with risottos, meats and not particularly structured preparations but characterized by the presence of fatty elements.

VINTAGE
2019

NUMBERED BOTTLES
1 - 2000

SIZE
750 ml - 1500 ml

PACK
6 bott. / cork

AVAILABLE

ALCOHOL BY VOL.
15,5%