

# janare

## AMBRA ROSA

DOP SANNIO AGLIANICO ROSATO



### GRAPE

Aglianico

### ORIGIN

Sannio Beneventano - Campania

### HECTARES

10

### ALTITUDE

120-400 metres ASL

### VINE TRAINING SYSTEM

Guyot

### PLANTING DENSITY

4,000 vines per hectare

### AVERAGE AGE OF VINES

10 years

### HARVEST TIME

First half of October

### VINIFICATION TECHNIQUE

Cryo-maceration for 1 hour at a temperature of 8°C followed by soft pressing

### FERMENTATION

Entirely carried out in steel at 13-15°C for about 20 days

### MALOLACTIC FERMENTATION

None

### AGEING

In bottle

### BOTTLING

April of the year following the harvest

### TERROIR

The wines of the Cru del Sannio line are produced from vineyards on the first hillside, in a landscape of alluvial terraces and gentle slopes on marl. This dual genesis means that this terroir is home to a complex mosaic of soils: the sandy-gravel soils of the terraces, deep and dry; young but already organised, hospitable, docile soils, easily rooted. Then there are the ancient “black soils” of the marly hills, more developed, tenacious soils, dark with humus on the surface, well-structured thanks to the heritage of the ancient woods that covered them and the centuries-old work of the vine-growers. Below the working depth, there is a chromatic contrast between the deep horizon, white due to the accumulation of carbonates, and the silt-clay substrate, finely inlaid with ochre and grey. The Cru del Sannio line thus comes from a very particular terroir, in terms of morphology and soils. It is a complex cru, a “cooperative” terroir, where the constant excellence of the wines clearly derives from the winegrowers’ ability to master and harmonise, vintage by vintage, the behaviour of the vineyards on the different soils, slopes, and exposures.

### ORGANOLEPTIC CHARACTERISTICS

A soft, elegant pink colour. The nose has floral notes and fruity hints of raspberry and strawberry. On the palate it is fresh, with excellent flavour and a finish of pink grapefruit.

### FOOD PAIRINGS

Goes well with hors d’oeuvres and seafood dishes or dishes with grilled vegetables. Excellent with white meats. Also perfect as an aperitif.