

AZIENDA AGRICOLA  
DONATO D'ANGELO  
*di Ruppi Filomena*



**APPELLATION:** IGT BASILICATA ROSATO.

**GRAPE:** 100% Syrah.

**ALCOHOL:** 13%.

**PRODUCTION AREA:** Ripacandida.

**SOIL:** Volcanic origin, medium texture.

**ALTITUDE:** 450 m.s.l.

**TRAINING METHOD:** Guyot, 4.000 plants/ha

**HARVEST:** Early September, hand harvesting.

**VINIFICATION:** Grapes are crushed and pressed. This extracts a little colour from the skin. The free run wine is fermented in stainless steel vessel for 20 days at low temperature to preserve aromas.

**AGEING:** 6 months in stainless steel vessels

**VINTAGE:** 2022.

**TASTING NOTES:** Salmon pink. It has scent of strawberry, pomogranate, rose and small red fruit. On palate, a great balance of alcohol and acidity.

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