



CANTINE ANTONIO CAGGIANO

TAURASI - ITALIA

**ROSA SALAE**  
IGT CAMPANIA ROSATO

**Grape variety**

100% Aglianico di Taurasi

**Production area**

Vineyards in Contrada Sala in Taurasi

**Exposure and Altimetry**

South-West exposure – Hilly lands at 350 m. above s.l.

**Soil typology**

Clayey - calcareous

**Growing method**

Espalier with Guyot pruning

**Vine planting density and yield per hectare**

5000 plants/ha - 60 q./ha - Kg 1,2/plant

**Grape harvest method and season**

First ten days of October - Manual harvest.

**Vinification process**

Aglianico grapes are harvested when not fully ripe to preserve their optimal acidity.

White vinification with soft pressing, static settling, must fermented in steel tanks at a controlled temperature. Aging in steel.

**Organoleptic characteristic**

Alcohol 12,5% - Acidity 6,4 - 6,6 g/l

A pale and clear pink color. Smells of cherries, currants, pomegranates and rosehip. A very pleasant wine thanks to its freshness and light savory notes.

