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CODAZZO ROSATO

Area of production: Fratterosa
PESARO E URBINO – MARCHE

Grape: Vernaccia di Pergola (Biotipo di Aleatico) Sangiovese

Vineyard: Morico and Ortaia vineyards

Cultivable area: 7 ha

Vineyard plant: 270×0.80

Vineyard location: 400 mt above sea level

Vineyard exposure: South/South-West

Cultivation system: Spurred cordon

Age of production facilities: 5 years old in average

Harvesting time: first half of October

Harvesting method: Manual grape harvest in small crates.

Soil type: Clayey with rich presence of sand

Density of planting: 5.500 Vines/ ha Yield/ha 100 q.

Vinification: The most is obtained by direct pressing and low temperature skin contact. Low temperature fermentation in inox and thermo regulated barrel.

ABV: 13,5%

Serving temperature: 12°-14° C. Thanks to its freshness, this serving temperature allows this wine to be pleasant even during the Summer.

Organoleptic characteristics

Rose petal pink with bright reflections. Intense aromas with a dominant bouquet of small red fresh fruits even pleasantly floral, with sensation of undergrowth flowers such as violet and cyclamen. A medium dry rosè that distinguishes itself for its freshness and its structure.

