

Perricone



Maquè Rosè

*Vinified as a white wine,
soft pressing in a hydraulic press
immediately after harvesting,
fermentation in stainless steel
vats under controlled
temperatures.*

Grape variety :	Perricone 100%
Fermentation :	25 hl stainless steel tanks
Yield for hectare :	60 qli
Total acidity :	6.5
Alcohol :	12,5 % Ph 3,3
Residual sugar :	2,8 g/l
Total sulphites :	40 mg/l