

# Linea Classica

## Rosato Colline Teatine IGT Linea Classica



### Technical Sheet

**Name**

Rosato IGT Colline Teatine Masciarelli

**Alcoholic strength**

13% Vol.

**Grapes**

Montepulciano and other red grape varieties

**First year of production**

1981

**Vineyard location and altitude**

S. Martino sulla Marrucina, 440 mt -  
Ripa Teatina 250 mt – Casacanditella 300 mt - Bucchianico 250 mt

**Training system**

Abruzzo pergola, single Guyot

**Yield per hectare**

130 q.

**Planting density**

from 1.600 to 6.500 plants per hectare

**Age of vines**

from 5 to 15 years

**Harvest time**

beginning of October

**Vinification**

Pressing and extraction of the free-run juice without skin contact,  
fermentation in temperature-controlled stainless-steel tanks

**Aging potential**

Drink now

**Ideal serving temperature**

10-12 °C

### Tasting Notes

Crystal clear, light pink color. Intense bouquet, delicate notes of strawberry and rose petals.

### Food Pairings

Cherry tomatoes pasta, pizza