



**TENUTA  
DE GREGORIO**  
AZIENDA AGRICOLA



# Flavè

## IRPINIA ROSATO DOC

*The chromatic aspect transitions luminously from delicate pink hues to richer tones. As it swirls in the glass, the impact on the nose is enveloping and captivating, with fresh fruit ranging from cherry to wild strawberry, wrapped in a cloak of medicinal herbs. The palate experiences a decisive and consistent impression, echoing the olfactory notes, with pleasant freshness and a well-extended finish that entices you to the next sip.*

**Grape Variety:**  
100% Aglianico

**Vineyard:**  
Trellised vine training with Guyot pruning

**Soil:**  
Sandy limestone with components of volcanic ash

**Altitude:**  
450 m above sea level

**Harvest Time:**  
Third decade of October

**Yield:**  
60 q/ha

**Vinification:**  
Handpicked grapes are destemmed and gently pressed. The obtained must is settled for one night and racked the following day.

**Alcoholic Fermentation:**  
Controlled temperature in stainless steel

**Aging:**  
6 months in stainless steel

**Alcohol Content:**  
13.5%

