



**PICO
MACCARIO**



PRODUCER PROFILE

Estate owned by: Pico and Vitaliano
Maccario
Winemaker: Roberto Oliviero
Total acreage under vine: 185
Estate founded: 1997
Winery production: 850,000 Bottles
Region: Piemonte
Country: Italy

Lavignone Rosato 2016

WINE DESCRIPTION

The pleasure of a good rosé is undeniable-- fresh, crisp, quenching, all without being frivolous or one-dimensional. At Pico Maccario, the key to achieving a this effect is careful vinegrowing and minimal winery intervention. The Maccario brothers believe that the clean, healthy Barbera fruit should always have the loudest voice in the final wine. To this end, estate fruit is harvested at its optimal level of ripeness between late September and early November. A simple stainless steel vinification with gentle delestage precedes a 12-day maceration that yields a soft pink hue. This wine is as delicious as it looks.

TASTING NOTES

Pale salmon in appearance, Lavignone Rosato is beautiful to look at. It is even better to drink, however, as the nose and palate are met by playful aromas of wild strawberry, watermelon, cranberry, fresh-cut grass, and river stone. A refreshing, but modest, backbone of acidity supports a round mouth-feel and velvety texture. The dry and balanced finish leaves the palate feeling clean and refreshed.

FOOD PAIRING

A good rosé is not just pleasurable, it is versatile too. Lavignone Rosato's bright aromatics and dry finish make it ideally suited to a wide range of dishes that incorporate fresh, in-season ingredients-- particularly fresh vegetables and tomatoes. From a cool salad of farfalle pasta, fava beans, cherry tomatoes and spring onion to salt-baked red snapper with coconut rice to an evening on the back patio, Lavignone Rosato is right at home.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Barbera d'Asti DOCG
Soil composition:	Pleistocene era Clay, Silt, and Sand
Training method:	Guyot
Elevation:	330 feet
Vines/acre:	1,778
Yield/acre:	3.6 tons
Exposure:	Southwestern
Average Vine Age:	40 years
Harvest time:	September - November
First vintage of this wine:	2012
Bottles produced of this wine:	6,000

WINEMAKING & AGING

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8 days days
Fermentation temperature:	68-86 °F
Maceration technique:	Punchdown
Length of maceration:	12 days days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Size of aging container:	1,500 HL
Length of aging before bottling:	3 - 6 Months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.3
Residual sugar:	3.8 g/L
Acidity:	5.7 g/L
Dry extract:	20.4 g/L