



### PRODUCER PROFILE

Winemaker: Davide Dias, Lino Olivastri  
Total acreage under vine: 14800  
Estate founded: 1973  
Winery production: 24,000,000 Bottles  
Region: Abruzzo  
Country: Italy

## Citra Rosato Terre Di Chieti IGP 2017

### WINE DESCRIPTION

Codice Citra was founded in 1973 when 3,000 small family growers decided to unite to form a winery dedicated to quality. The property, with its 6,000 hectares—14,800 acres—covers the majority of the Chieti province. Since its foundation, Codice Citra has focused on cultivating the most important, indigenous grape varieties within the province of Chieti.

### ABOUT THE VINEYARD

These family owned properties, some with only 1 hectare, create a mosaic of small vineyards stretching north to south along the Adriatic coast and east to west from the sea to Majella Mountain. The range of climate and topography offers unparalleled quality and variety. Winemaking process from vineyard to bottle led by world-renowned enologist Riccardo Cotarella.

### WINE PRODUCTION

After the hand-harvested grapes are softly pressed, the must is kept for a short period (seven to eight hours) in contact with the skins at low temperatures (cold maceration) and then fermented at a controlled temperature.

### TASTING NOTES

The soft pink hue of Citra Rosato hints at the delicate aromas of Rainier Cherry, ripe watermelon, pink grapefruit, and wild strawberry that abound in the glass. A firm backbone of crisp acidity enlivens the palate and begs another sip!

### FOOD PAIRING

Light bodied and vibrant, this wine is excellent with a wide variety of dishes - from fish stews and light roasts to creamy cheeses and pizza.

### VINEYARD & PRODUCTION INFO

Soil composition:	Pebbly
Training method:	Abruzzo Trellis
Elevation:	300-1,100 feet
Vines/acre:	700
Harvest time:	October
First vintage of this wine:	2004
Bottles produced of this wine:	400,000

### WINEMAKING & AGING

Length of alcoholic fermentation:	10-15 days
Fermentation temperature:	57-64 °F
Malolactic fermentation:	Full
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months
Length of bottle aging:	1 month

### ANALYTICAL DATA

Alcohol:	12.3 %
pH level:	3.3
Residual sugar:	4.2 g/L
Acidity:	5.5 g/L
Dry extract:	22.5 g/L



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