



## 2012 Uvaggio Rosato

100% 2012 vintage  
100% Lodi appellation  
80% Primitivo  
10% Barbera  
10% Vermentino

We purposely minimized the length of skin contact for our Primitivo component this year to achieve a delicate color, which was then cold fermented to preserve freshness. The Barbera and Vermentino lots both were barrel fermented for a contribution of body and texture.

For fermentation we utilized a fruit enhancing yeast strain, one isolated specifically for pink wine production. Also we blocked the malo-lactic conversion to preserve a more vibrant expression. Lastly, we occasionally stirred all of these lots to aid in achieving greater harmony.

Bottled in Dec 2012; 12.7% alcohol, pH 3.38, TA 5.9 g/l & RS <0.5 g/l

Our descriptors: engaging and intriguing, with hibiscus and plum aromas; along with an array of fruit flavors like guava and strawberry.

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