



TENUTA SELLATA
1919



MAVÌ

2024

Paestum Rosato IGP

Appellation

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Grape Variety

75% Aglianico – 25% Sangiovese

Area of Production

Torre Orsaia (SA), Campania, Italia

Soil Type

Cilento clayey - calcareous medium - textured flisch

Training System and Density

Espalier with Guyot pruning, 4000 vines/ha

Exposure

South/South-West (350 m.a.s.l.)

Yield

80ql/ha

Harvest

II decade/III decade of September

Vinification

Careful grape selection and destemming followed by gentle pressing and temperature-controlled fermentation. No skin maceration.

Ageing

4 months in steel vats, 2 months in bottle

Alcoholic Grade

13%

Tasting Notes

Pale pink color with brilliant copper highlights. On the nose, aromas of wildflowers and fresh fruit. On the palate, savory and smooth with a balanced drinkability that makes it a versatile match for a wide range of dishes.

AZIENDA AGRICOLA TENUTA SELLATA

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