

Il Rogito 2023 Basilicata IGT Rosato 2023

Cantine del Notaio



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| Type | Rose wine |
| Origin | Italy, Basilicata |
| Producer | Cantina del Notaio Basilicata |
| Classification | DOC |
| Expansion | In stainless steel containers with a two-day maceration |
| Contents | 37.5 cl |
| Vintage | 2023 |
| Enjoyment phase | up to 5 years |
| Serving temperature | 16 -18° C |
| Alcohol content | 13.5 % |
| Grape varieties | Autochthone Resorten |
| Article no | 17911123 |

Comments

The Il Rogito Basilicata IGT Rosato is made from carefully selected I.G.T. grapes from the Basilicata region, harvested in early October. After a short two-day maceration in stainless steel tanks, malolactic fermentation also takes place in stainless steel. The wine then matures in used French oak barrels or tonneaux, stored in natural tuff caves. The result is a distinctive Rosato that combines freshness, structure, and aromatic depth.

Pairing

Excellent with grilled meat and fish, medium-aged cheeses, soups, and pizza. Depending on the meal, Il Rogito Basilicata IGT Rosato can be served slightly chilled or at room temperature (12-16 °C).

Tasting notes

In the glass, Il Rogito displays an intense cherry-red color. The bouquet reveals aromas of red cherries, raspberries, blackberries, blueberries, and pomegranate, accompanied by floral notes of rose, violet, and cyclamen, with a delicate touch of vanilla. On the palate, it shows a soft entry, lively freshness, and a harmonious, slightly savory character. The fruit-driven finish recalls cherry, raspberry, and pomegranate.