



AZIENDA AGRICOLA  
LE ROSE

**Ultimo**  
IGT Lazio bianco  
white wine  
dolce sweet

**VITIGNO - GRAPES VARIETIES**

Malvasia puntinata, Petit manseng, Gros manseng

**GRADAZIONE ALCOLICA – ALCOHOL BY VOLUME**

15% vol.

**COLORE – APPEARANCE**

Ambrato e brillante.  
*Brilliant amber.*

**AROMA**

Profumi di acqua di rose, di spezie orientali, chiodi di garofano e noce moscata.  
*Bouquet of rose water, oriental spices, cloves and nutmeg.*

**SAPORE – TASTE**

Ha un ingresso vellutato e ricco, ed è ben sostenuto dall'acidità che ne amplifica e bilancia la dolcezza.  
*Velvety and rich entry, well balanced with an acidity that amplifies and harmonizes its sweetness.*

**TEMPERATURA DI SERVIZIO – SERVING TEMPERATURE**

10-12° C

**INFORMAZIONI TECNICHE – PACKAGING DETAILS**

**BOTTIGLIA - BOTTLE**

L 0,50

**CARTONE - BOX**

6 bottiglie - 6 bottles



Ultimo is a Passito wine made from Malvasia Puntinata – a vine typical of Lazio – and Petit Manseng and Gros Manseng, grapes of French origin. These grapes have a very thick skin and are characterized by a high withering. Harvesting takes place on the first days of November, during which the sugar content of the grapes reaches its peak. The grapes undergo, separately, a soft and slow pressing to facilitate the extraction of the must, which is highly dense and concentrated thanks to the high level of sugar. The grape musts are then left to decant at cold temperature and to ferment in 500/600 litres medium-sized oak casks, where they are kept to age for about one year. Wines are then assembled after the ageing.