

NEGROAMARO ROSATO

CLASSIFICATION:

Negroamaro Rosè

Igp Salento- rosato

Alcohol: 12,5% vol - 750 ml e

Harvest: third decade of
September

PRODUCTION:

Zone: Plot of Salice Salentino,
Salento, Puglia

Vine: Negroamaro 100%

Cultivation System:

Cordon-Trained

Age of Vineyards: 20 years

Grape yield per hectare: 70-80
quintals

Harvest: handpicked grapes ripe
with careful selection of grapes

WINE:

Destemming , gentle pressing of
the grapes , with method " tear "
racking part of the must after
some pona maceration , alcoholic
fermentation " in white " , the short
passage in barrels

VIEW, TASTE & SMELL:

Appearance: intense cherry red
with purple hues

The nose: intense and persistent
hints of raspberry and cherry , and
a hint of rose hips

Taste: structured wine , fresh and
balanced

Serving suggestions: first courses
of fish , fish soup , the
medium-aged cheeses

Serving temperature: 12° C

