

# 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

