

CLASSICS

Negroamaro Rosato



CLASSIFICATION:

Negroamaro Rosato

IGP Salento - 750 ml

Alcohol: 12,5% vol

Grape harvest: third decade
of September

PRODUCTION:

Area: Salice Salentino, Salento, Puglia

Vine variety: negroamaro 100%

Training system: cordone-trained

Vineyard age: 20 years

Grape yield per hectare: 70-80 quintals

Harvest: manual with careful selection
of ripe grapes

VINIFICATION:

destemming, gentle pressing of the
grapes, with method "tear" racking
part of the must after some hours of
maceration, alcoholic fermentation
"in white", short passage in barriques

TASTING:

Colour: pale pink with purple hues

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

Taste: structured wine, fresh and
balanced

Food matches: first courses of fish,
fish soup, medium-aged cheese

Serving temperature: 12°C
