



TECHNICAL DATA

Designation: Rosato I.G.T. Salento

Grape variety: 70% Negroamaro, 30% Susumaniello

Vineyard location: Salento

Soil composition: Deep, medium-textured clay

Age of vines: 15 years

Training system: Guyot

Yield per hectare: 75 quintals/ha

Annual production: 20.000 bottles

First Vintage: 2016

Harvest: By hand in the first week of September

Vinification: Pre-fermentation maceration at 10°C for about 5 hours, temperature-controlled fermentation at 14°C for 20 days

Aging: After fermentation, the wine stays on fine lees in stainless steel for 3 months

Alcohol: 12%

TASTING NOTES

Colour: Soft, cherry pink

Bouquet: The nose reveals rich aromas of raspberry, blueberry, blood orange, sage and bay leaf, on against a backdrop of balsamic.

Taste: Full-bodied and balanced palate supported by a long current of freshness and sapidity.

SUGGESTED PAIRINGS

Partners well with fish dishes, cheeses, white meats and mildly spicy dishes of Asian cuisine.

Serving temperature 10 – 12° C.

