



Negroamaro Rosé

Negroamaro Rosé Salento IGP

PRODUCTION AREA

Province of Brindisi and Lecce in Southern Puglia.

GRAPE VARIETY

Negroamaro

HARVEST

Manual harvest, carried out in the early hours of dawn at the beginning of September, when the cooler and less humid mornings help to preserve the freshness and aroma of the grapes.

VINIFICATION

The grapes are destemmed and crushed at low temperatures, then transferred into a stainless steel tank where a maceration process takes place. After about 8-10 hours, the must is clarified and fermented at low temperatures.

AGING

6 months in stainless steel vessels and 1 month in bottle.

ALCOHOL

Alcohol 12%

TASTING NOTES: Bright pink color; aromas of raspberry and strawberry, with some nuances of black pepper and Mediterranean herbs, typical from Negroamaro. Fresh and salty, pleasant and well-balanced on the palate, medium body and good acidity, with a pleasant fruity aftertaste.

Serve at 45 ° F.

WINE PAIRING

Light appetizers, vegetables and fresh cheeses; delicate main courses, fowl fish and seafood.