



ROSATO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSATO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Primitivo, Negroamaro, Sangiovese, Lambrusco and/or other varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon and guyot.

SOIL

Composed of red earth rich in organic substances.

WINEMAKING AND MATURATION

Made through bleeding technique. Separated fermentation of the grapes with a short contact on the skins in steel at controlled temperature, racking and maturation in steel.

SENSORY ANALYSIS

Intense and bright pale pink. On the nose sensations of strawberry jelly, cherries and watermelon, then roses and aromatic herbs. Smooth and juicy in the mouth, fresh and tasty, with a long fruity persistence.

ALCOHOL

12% - 13%.

SERVING TEMPERATURE

8/10° C.

FOOD MATCHES

First courses of pasta with tomato or seafood sauce, tuna tartare, risotti, salmon, thai chicken with piri piri sauce, salads.