

APOLLONIO<sup>®</sup>

# Elfo

ROSATO



**Area of production:**

Salento – Puglia

**Soil:**

Chalky-clay

**Cultivation:**

Guyot

rape variety used:

80% Negroamaro

20% Malvasia nera

**Climate:**

Cold winters with warm summer

**Harvest:**

Manual harvest when grapes are fully mature

**Wine making:**

Fermentation in steel tanks with controlled temperature

**Colour:**

Salmon with golden hues

**Bouquet:**

Fresh, fruity and delicate

**Alcoholic strength:**

12,00%

**Recommendation:**

Particularly well suited for top quality fish dishes

**Recommended temperature:**

8 - 10°C

**Recommended glass:**

Fine, transparent goblet

**Storage time:**

Three years, if the wine is stored in appropriate cellars

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