



Vineyards
Salento - Apulia

Wine name/Appellation
NEGROAMARO - Salento IGP Rosato

Soil:
chalky-clay

Training system:
Espalier.

Grape varieties:
Negroamaro 100%.

Climate:
mild winters, very dry summers.

Harvest:
hand picking, after the grapes are fully ripe.

Winemaking:
controlled-temperature fermentation in steel tanks.

Aging:
in bottle.

Colour:
coral red with copper reflections.

Tasting note:
A fresh, delicate, fruity wine. The palate is dry and smooth, well-balanced and round with a crisp acidity that leaves behind a persistent freshness.

Alcohol:
about 12,5%

Food pairing:
best drunk with aperitifs or appetizers (platters of salamis, hams), and with meat-based pasta dishes. It also goes with fish dishes like seafood salad, grilled fish and Adriatic fish soups.

Serving temperature:
8-10 °C

Storage period:
5 years, if it is stored in suitable cellars.

