



DICIOTTO FANALI SALENTO I.G.P. ROSATO NEGROAMARO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Negroamaro, native to Puglia, is the main black grape variety of Salento. Its origins are quite ancient (8th century B.C.) and likely owes its name to the terms "niger" (Latin) and "mavros" (Greek) which both refer to the colour black. Its great versatility makes it suitable for all types of winemaking.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

100 m s.l.m.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Brilliant salmon permeated by light golden hues.

AROMAS

The fruity scents recall freshly ripened cherries, counterbalanced by fresh herbaceous scents.

PALATE

Dry, fresh and soft- in the mouth, you initially perceive a nice roundness on the tongue, followed by a sensation of structure and an almost tannic consistency. It has an elegant fruity finish with a spicy accent.

PAIRING RECOMMENDATIONS

A structured wine, ideally paired with white meats, cold cuts, fish dishes (baked, grilled and stewed) and semi-seasoned cheeses.

DEGREE OF ALCOHOL

14%

SERVING TEMPERATURE

10-12° C