

rocca
dei
Mori



ONLY Salento IGP Rosato

Vineyards

Salento - Apulia

Training system

Espallier

Grape varieties

Negroamaro 100%

Harvest

Mechanized after maturation of the bunch.

Winemaking/Aging:

Soft pressing, so as to preserve the floral, fruity taste of these grapes. Two weeks of controlled-temperature fermentation. Aged in steel tanks for three months. Bottling in February.

Colour

Purplish salmon with gold reflections.

Tasting notes

A very intense, fragrant bouquet with notes of soft fruits and ripe cherries. Dry and smooth on the palate, it is round and well-balanced with a persistent freshness due to its good acidity.

Alcohol

About 12%

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

Recommended glass

A medium tulip glass with an outward-flared rim.

Storage period

5 years, if it is stored in suitable cellars.