

# NEGROAMARO ROSATO

I.G.T. Salento • 100% Negroamaro

**PRODUCTION AREA:** Guagnano (LE).

**TRAINING:** Spur-pruned cordon-trained (5,000 plants per hectare).

**HARVEST:** Second half of September.

**VINIFICATION:** The grapes are macerated for 12-24 hours in order to extract the correct color from the skins and the classic aromatic notes of Negroamaro. The free-run must is fermented at 14-15° C. in stainless-steel vats where it remains until alcoholic fermentation is completed.

**AGING:** The wine is then aged in stainless-steel until bottling.

**AGING POTENTIAL:** Drink upon release or cellar for 1-2 years.

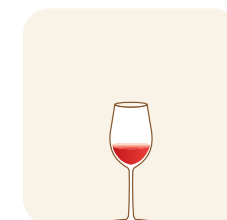
**COLOR:** Soft pink-rosé.

**NOSE:** Essence of geranium and rose combined with strawberry and cherry. Sweet and nuanced on the nose, with noteworthy tenacity.

**PALATE:** The wine's impressive alcohol is balanced by its delicate flavors and light, bright freshness, elegance, and persistence.

**PAIRING:** Excellent with cheese soufflé, vegetable torts, and intensely flavored seafood and soups. Eggs, poached or scrambled, are also a favorite pairing.

**SERVING TEMPERATURE:** 11° C. (52° F.).



## CANTELE