

ROHESIA

I.G.T. SALENTO • NEGROAMARO

PRODUCTION AREA

Guagnano (Lecce).

TRAINING

Cordon-trained spur-pruned.

HARVEST

Second half of September.

VINIFICATION

The grapes are gently pressed and cooled to 10-12° C. This allows the winemaker to extend the maceration to more than 24 hours while limiting the extraction of tannins. The must is raked when it has reached desired color and character. Fermentation at 16° C.

AGING

When alcoholic fermentation is complete, the wine ages on its lees for approximately 4 months.

AGING POTENTIAL

Drink now or cellar 2-3 years.

COLOR

Rich cherry rosé.

NOSE

Rich and lingering, with hints of red berry fruit, strawberry, pomegranate, and cherry. Complex aromatic character with a note of flint.

PALATE

Round and confidently powerful, with lingering aromatic character. Powerful but very fresh and flavorful.

PAIRING

Short pasta with grouper or shellfish. Duck breast or semi-aged cheeses.

SERVING TEMPERATURE

11° C. (52° F.).

