

# NEGROAMARO ROSATO

I.G.T. SALENTO • NEGROAMARO

## PRODUCTION AREA

Guagnano (LE).

## TRAINING

Cordon-trained spur-pruned (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, cherry and pomegranate. 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.).

