



Rosato IGT



VINTAGE
2013



APPELLATION
Salento IGT



AREA
Salento, Puglia



GRAPES
Negroamaro



ALCOHOL LEVEL
12,5%



SERVING TEMPERATURE
57° - 61°F



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are machine harvested. Maceration lasts for only around six hours in order to extract the aromas and to the wine's vibrant color and mild tannins. Vinification is carried out at the controlled temperatures.

COLOR

Brilliant pink with cherry red undertones.

BOUQUET

Fragrant and intense notes of ripe cherries, raspberries and a touch of citrus.

PALATE

Refreshing and fruity with good structure persistent finish.

FOOD PAIRINGS

Olive tapenade crostini, pizza, seafood pasta, grilled fish as well as fresh cheese.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13



CAMPAIGN SUPPORTED
BY REGULATION EC N. 1308/13