



## Rosato IGT



VINTAGE  
2012



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.



CAMPAIGN SUPPORTED BY REGULATION EC N.  
1234/07

