

GRÈCIA

Rosato



Well-known expression of the Puglian terroir, rosé wine is traditionally produced specially in Salento, where the combination of climate and soil gives fresh, fruity rosé wines. Negroamaro grapes particularly are able to produce one of the most interesting rosé in Italy, due to their freshness, red fruity aromas and unmistakable character.

GRAPE VARIETY: Negroamaro

APPELLATION: Salento PGI

PRODUCTION AREA: provinces of Brindisi and Lecce in southern Puglia

TRAINING SYSTEM: traditional Puglian bush vine

SOIL: clayey

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2.5 kg of grapes per plant

HARVEST: manual harvest, carried out in the early hours of dawn at the beginning of September, when the cooler and less humid mornings help to preserve the freshness and aroma of the grapes.

VINIFICATION: The grapes are destemmed and crushed at low temperatures, then transferred into a stainless steel tank where a maceration process takes place. After about 8-10 hours, the must is clarified and fermented at low temperatures.

AGEING: 6 months in stainless steel vessels and 1 month in bottle

ALCOHOL: 12%

CALORIES: 84 kcal / 100 ml

TASTING NOTES: Bright pink color; aromas of raspberry and strawberry, with some nuances of black pepper and Mediterranean herbs, typical from Negroamaro. Fresh and salty on the palate, medium body and good acidity, with a pleasant fruity aftertaste.

SERVICE: 6-8 °C

FOOD PAIRING: light appetizers, vegetables and fresh cheeses; delicate main courses, fowl, fish and seafood.

