

RURALE

Rosato



Salento area, in Southern Puglia, offers the ideal environmental conditions for practicing organic farming. The high solar irradiation during most of the year, combined with the absolute absence of rain during the summer and the great ventilation, make it possible to produce healthy grapes, without the need of any pesticides or systemic chemical substances.

Aware of the importance of reducing the use of herbicides and pesticides to protect the land and biodiversity of Salento, as well as the health of its population, PaoloLeo winery offers an entire line of certified organic wines.

GRAPE VARIETY: Negroamaro

APPELLATION: Salento PGI

ORGANIC CERTIFICATION: ICEA Organic Certified, according to Council Regulation (EEC) No 2092/91

PRODUCTION AREA: province of Brindisi in Puglia

TRAINING SYSTEM: spurred cordon

SOIL: medium texture

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

HARVEST: The harvest is carried out in the early hours of dawn, in the first ten days of September.

VINIFICATION: destemming, short cold maceration during 5-6 hours and soft pressing. Fermentation at a controlled temperature of 15 - 16 °C.

AGEING: 3 months in stainless steel vessels and 2 months in bottle

ALCOHOL: 12.5%

CALORIES: 87.5 kcal / 100 ml

TASTING NOTES: light pink with violet tinges; spicy and fruity aroma, with hints of pomegranate and red fruits. Salty, balanced and fresh, with a medium finish and a raspberry aftertaste.

SERVICE: 12 °C

FOOD PAIRING: appetizers based on vegetables, shellfish and delicate cheeses; raw fish and seafood, light first courses of poultry and vegetables.

