LEVERANO ROSATO

Denomination: LEVERANO
Wine Classification: DOP LEVERANO ROSATO (rosé)
Production Area: Leverano (Lecce)
Grape Varieties: Negroamaro 80%, Malvasia Nera 20%
Alcohol content: 12,50% vol.
Soil: alluvial origin soil with calcareous zones
Yield: 9 tons of grapes for hectare
Training method: "sapling" and spurred cordon
Density: 4500-5000 plants per ha
Vinification: after the harvest, very early in the morning, red grapes are de-stemmed and the must is left to soak in contact with the skins for 12-18 hours at a temperature of 8-10°C in order to obtain the best aromas extraction. After the extraction of the first juice, the alcoholic fermentation starts at a controlled temperature of 16-17°.
Ageing: to drink young

Tasting notes
Color: bright pink with violet highlights
Bouquet: intense and delicate with hints of raspberries
Taste: soft and tangy
Serving Temperature: 8-10°C
Pairing: an ideal companion to all kinds of meals, to first courses with tomato sauce, white meat, fish soup and roast prawns

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