



NEGROAMARO ROSATO

Denomination: NEGROAMARO ROSATO

Wine Classification: IGP SALENTO NEGROAMARO ROSATO (rosé)

Production Area: Leverano (Lecce)

Grape Varieties: Negroamaro 100%

Alcohol content: 12,50% vol.

Soil: alluvial origin soil with calcareous zones

Yield: 9-10 tons of grapes for hectare

Training method: "sapling" and spurred cordon

Vineyard density: 4500-5000 plants for hectare

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 8-10 hours. After the extraction of the first juice, the alcoholic fermentation starts at a controlled temperature of 16-18°

Ageing: to drink young

Tasting Notes

Color: soft pink-rosé

Bouquet: intense and delicate with hints of strawberry, cherry and rose

Taste: freshness, elegance and persistence, well balanced by the alcohol content

Serving Temperature: 8-10°C

Pairing: vegetables, seafood and soup.

It's the ideal wine for summer dinner and aperol



VECCHIA TORRE