



# AMO' ROSÉ

**Denomination:** AMO' ROSÉ

**Wine Classification:** SALENTO ROSATO SPUMANTE - BRUT  
(sparkling wine)

**Production Area:** Leverano (Lecce)

**Grape Varieties:** Negroamaro

**Alcohol content:** 12%vol.

**Soil:** of alluvial origin, of medium texture with areas tending to calcareous

**Yield:** 7 tons for grapes

**Training method:** counter-espalier

**Vineyard density:** 4500/5000 plants for hectare

**Vinification:** grapes harvested at the end of August and carefully selected, undergo a soft pressing; after a short maceration with the skins, the must ferments at very low temperatures (15-16 ° C) in steel tanks. The sparkling process takes place according to the Charmat method, through refermentation in autoclave for about 90 days at a temperature of 13-14 ° C. Permanence on the lees for at least 6 months

**Ageing:** to drink young

*Tasting notes*

**Color:** soft pink

**Perlage:** fine, with evident floral notes and hints of small red fruits

**Bouquet:** Fresh and elegant, soft with a fine and very persistent perlage

**Serving Temperature:** 4-6°C

**Pairing:** aperitif, It goes excellently with appetizers, first courses based on vegetables and fish, shellfish and seafood



VECCHIA TORRE