



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



VECCHIA TORRE