



# 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