



## Negroamaro-Zinfandel IGT Puglia ROSATO



### TYPE OF WINE

Still rosè wine

### MAIN GRAPES

Negroamaro, Primitivo

### PRODUCTION AREA

Grapes coming from the vocated IGT area located in the territory of Apulia Region (South-Italy)

### SOILS

Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.

### HARVEST

Harvest of Primitivo takes usually place in August, at latest at the beginning of September, whereas harvest of Negroamaro in the second or third decade of September.

### VINIFICATION

After a brief maceration on the skins, which gives the typical pink color and nice fragrant aromas, but avoid an excessive extraction of tannins, the must continues through pressing and fermentation at controlled temperature in stainless steel tanks. Wine rests and refines on stainless steel tanks for a certain period of time before bottling.

### COLOUR

Typical salmon-pink, light but brilliant.

### BOUQUET

Characterized by a delicate nose, with notes of small red fruits, reminiscent of cherry, strawberry and fresh fruit in general. Pleasant floral scents of wild rose.

### TASTE

In the mouth the taste is fresh, harmonic and pleasantly soft.

### FOOD PAIRING

Perfect served cool as an aperitif or with light fish or vegetables appetizers. Perfectly combines with rich but delicate dishes, such as risotto, white meat or cold cuts.

### SERVING SUGGESTION

Serving cool at a temperature, about 8-10°C.

### ALCOHOL CONTENT

12%

