

ROHESIA BRUT ROSÉ
METODO CLASSICO

I.G.T. SALENTO • NEGROAMARO

PRODUCTION AREA

Guagnano (Le).

TRAINING SYSTEM

Cordon-trained spur-pruned.

HARVEST

Last ten days of August.

VINIFICATION

After the grapes for the base wine are hand-harvested in small crates, whole-cluster pressing gives the must its classic rose hue. After pressing, the yield of the must is reduced by nearly 50%. Fermentation is then carried out at 16° C. The wine is then racked to remove any solids and aged on its lees for roughly 60 days.

TIRAGE

Following the second fermentation, the wine was aged on its lees for 30 months.

DOSAGE

2.5 grams per liter.

SERVING TEMPERATURE

6-8° C. (42-46° F).

