

ROHESIA

I.G.T. SALENTO • NEGROAMARO

PRODUCTION AREA

Guagnano (Le), Campi Salentina (Le).

TRAINING

Spur-pruned cordon-trained.

HARVEST

Second half of September.

VINIFICATION

The grapes are gently pressed and cooled to 8-10°C. This allows the winemaker to extend the maceration to more than 24 hours while limiting the extraction of tannins. The must is raked when it has reached desired color and character. Fermentation at 16°C.

AGING

When alcoholic fermentation is complete, the wine ages on its lees for approximately 3 months.

AGING POTENTIAL

Drink now or cellar 2-3 years.

SERVING TEMPERATURE

11°C. (52°F).

