

# NEGROAMARO ROSATO

I.G.T. SALENTO • NEGROAMARO

## PRODUCTION AREA

Guagnano (Le), Campi Salentina (Le).

## TRAINING

Cordon-trained spur-pruned (4,500 plants per hectare).

## HARVEST

Second half of September.

## VINIFICATION

The grapes are macerated for 12-24 hours in order to extract the correct color from the skins and the classic aromatic notes of Negroamaro. The free-run must is fermented at 14-15°C. in stainless-steel vats where it remains until alcoholic fermentation is completed.

## AGING

The wine is then aged in stainless-steel until bottling.

## AGING POTENTIAL

Drink upon release or cellar for 1-2 years.

## SERVING TEMPERATURE

11°C. (52°F).

