Negroamaro Rosato

In Salento, rosé is not a trend, it's tradition. It’s the instinctive gesture of those who, for generations, have understood both the strength and delicacy of Negroamaro. This wine is born from that subtle balance from the desire to capture the precise moment when the grape, gently pressed, reveals its palest hue and most elegant expression.

We chose a very brief maceration, just long enough to let the skins brush the juice. The result is a pale, luminous pink that hints, even at first glance, at the wine’s freshness and finesse. The aromas recall pomegranate, raspberry, and orange blossom clean, precise, never overpowering.

On the palate, it’s taut, savory, and dry. It carries that saline streak only our southern lands can offer, making each sip vibrant and refreshing. This rosé is crafted for those who seek authenticity and balance, far from excess, close to the land.

This wine isn’t about reinventing Negroamaro, but about rediscovering it. Telling its story in a softer voice no less intense, just more subtle. The same grape, the same sun, the same soil seen from a different angle.

An everyday wine in the noblest sense: one that accompanies time without ever becoming tiring. An invitation to slow down, and to appreciate the lighter side of depth.



Technical Sheet

CLASSIFICATION
Puglia IGP

GRAPES
Negroamaro

TRAINING SYSTEM
Espalier with spur-pruned cordon

HARVEST TIME
First half of September

VINIFICATION
The grapes are destemmed and thoroughly cooled, then left to macerate in the press for a few hours to extract just the right shade of color from the skins. The free-run must is fermented in stainless steel at 14–15°C, with temperature control featuring a targeted inversion designed to enhance its thiolic aromatic profile.

AGING
In stainless steel tanks until bottling

AGEING POTENTIAL
Best enjoyed young, though it can be stored for 1–2 years

SERVE
11°C



Tasting Notes

COLOR
Pale, brilliant pink with copper highlights crafted in a fresh, contemporary style.

NOSE
Delicate and precise aromas of pomegranate, wild strawberry, citrus peel, and rose petals. The profile is floral and fruity, with subtle notes of Mediterranean herbs and a hint of sea breeze.

PALATE
Light and lively, with freshness leading the sip. A touch of marine salinity brings balance and energy, followed by a clean, thirst-quenching finish. An easy-drinking rosé, perfect for everyday enjoyment and light cuisine.

Food Pairings

Fresh, fragrant, and with a fruity-floral soul, this rosé finds its place alongside dishes that combine lightness with character. Its well-balanced acidity and pleasant savoriness make it ideal for enhancing delicate yet defined flavors.

Perfect with farro salads and grilled vegetables, seafood couscous with citrus, or sushi and sashimi where it elegantly complements the purity of raw fish. It also pairs nicely with white pizzas, tomato-topped focaccia, or vegetable-based pasta dishes like trofie with pesto or herb risottos.

In Salento cuisine,
it shines with pittule (fried dough), pitta di patate (potato pie), octopus salad, scapece gallipolina (marinated fried fish), or frise topped with arugula and capers.