

Rohesia Pas Dosé

When we first envisioned the Rohesia project, we knew the journey wouldn't end with just one wine. Negroamaro has a thousand faces, and some remain unseen until you dare to look from a different angle. That's how Rohesia Metodo Classico Pas Dosé was born, a sparkling rosé made from Negroamaro grapes, aged on the lees for over 60 months. A radical gesture, yet deeply coherent.

The challenge was clear: to tell the story of a grape traditionally associated with power, through the lens of finesse. And the Metodo Classico is the most honest way to do so. No dosage, no tricks. Just grapes, time, and silence.

Its color is a luminous antique pink with copper reflections. The perlage is fine and persistent. On the nose, notes of orange zest, dried red berries, bread crust, and dried flowers. On the palate, it's taut and vertical, with a saline edge that sculpts the sip and a surprising persistence, for those who think Negroamaro can't also be this: elegant, profound, essential.

It's not a sparkling wine made just for aperitivo. Or rather, it's not only that. It's a wine for slow moments, thoughtful meals, and pairings that bring out its double soul: rosé and sparkling, Apulian and universal.

Rohesia Metodo Classico is our way of saying that tradition is never a boundary. It's a starting point from which we set out, again and again, with fresh eyes.



Technical Sheet

CLASSIFICATION

VSQ Pas Dosé

GRAPES

Negroamaro

TRAINING SYSTEM

Espalier with spur-pruned cordon

HARVEST TIME

Last ten days of August

VINIFICATION

For the base wine, hand-harvested grapes are placed in small crates and whole-cluster pressed. The free-run must represents just over 50% of the yield. Fermentation takes place in stainless steel at 16°C. The wine then ages on its lees for about 90 days at 10°C.

TIRAGE

Carried out in the early months of the year following harvest

AGING ON LEES

Bottle refermentation and aging on the lees last for at least 60 months at a controlled temperature of 15°C. During this extended phase, the yeast cells contribute to the wine's complexity, finesse of the perlage, and tertiary aromas. Prolonged aging sur lattes reduces the presence of anthocyanins, giving the wine its elegant powder-pink hue.

DOSAGE AT DISGORGEMENT

No liqueur d'expédition added

SERVE AT

6–8°C



Tasting Notes

COLOR

Delicate powder pink, bright with copper highlights. The long aging process has softened the intensity of the color, revealing a refined and elegant hue.

NOSE

Refined and essential. Notes of orange zest, pomegranate, and dried red berries emerge alongside subtle hints of bread crust. Dried floral tones and a mineral profile complete a nose that is restrained yet deep.

PALATE

Vertical, dry, and savory. The perlage is fine, well-integrated, never aggressive. The sip is taut, with citrusy echoes and a saline persistence that enhances the structure of Negroamaro in its Metodo Classico form. No concessions to sweetness, just balance, precision, and depth.

Food Pairings

Elegant and vertical, this Metodo Classico rosé made from Negroamaro stands out for its finesse, savoriness, and persistent perlage. Its long aging on the lees lends structure and complexity, making it suitable to accompany an entire meal.

It pairs well with tuna tartare, raw shellfish, vegetable tempura, delicate risottos, and refined white meat dishes. Also excellent with smoked salmon, swordfish carpaccio, or grilled scallops.

In Salento cuisine,

it pairs elegantly with dishes such as polpo alla pignata (braised octopus), baked mussels, stuffed cuttlefish, stewed cod, or pittule with anchovies. Also ideal with locally produced semi-aged cheeses served at the end of the meal.