

ROSATO

ROSATO IGT PUGLIA BIO



VARIETY: 40% Aleatico, 30% Primitivo, 30% Aglianico

AREA: vineyard Marchesana, Gioia del Colle

TYPE OF SOIL: red ferrous soil, with underlying limestone layer

GROWING METHOD: Spur pruned cordon

PLANTS PER HECTARE: 4300

PRODUCTION PER HECTARE: 70 HL

GRAPE GATHERING: mechanical harvest during the first week of September

MACERATION: soft pressing and brief maceration for 2/3 hours in the press

FERMENTATION: 20 days in stainless steel tanks at 13°C

AGING: 3 months in stainless steel tanks and 2 months in the bottle

ALCOHOL CONTENT: 12% vol.

RESIDUAL SUGAR: 5 GR/LT

TASTING NOTES

SIGHT: Intense and brilliant cherry-red

NOSE: Fine smells of fruits (woodland strawberry, raspberry and cherry) and flowers (rose, oleander) enhanced by hints of aromatic herbs

PALATE: Smooth, silky and round, with pleasant freshness and a sapid character. Persistent, lightly balsamic in the end