

SANTO STEFANO



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IGP PUGLIA ROSATO

GRAPE VARIETALS: native recommended grapes.

SOIL TYPE: alluvial, medium consistency with calcareous areas.

GROWING SYSTEM: cordon spur and Guyot.

DENSITY: 5.000/5.700 plants per ha.

PRODUCTION PROCESS

Stem removal and soft pressing. Maceration for 8-12 hours and fermentation at controlled temperature. Maturation in cement tanks.

COLOUR: pale pink

BOUQUET: delicate and fruity.

TASTE: fresh and harmonious

SERVICE TEMPERATURE: 10-12°C