



SARACENO NEGROAMARO ROSATO

IGP Salento Negroamaro Rosato

Grape varieties: 85% Negroamaro; 15% Other recommended grapes

Area of production: Leverano (LE)

Soil type: Alluvial, average mixture with areas of limestone

Growing system: Cordon spur

Density: 4.500/5.000 plants per Ha

Yield per Ha.: 10,00 T/Ha grapes

Production process: Stems removal and soft pressing. Maceration at controlled temperature for about 24-36 hours. Fermentation in stainless steel tanks. Maturation in epoxy resin-lined cement tanks

Aging potential: 1 - 2 years

Organoleptic characteristics

Colour: Brilliant hue with violet highlights

Bouquet: Aroma of matured fruit (plum)

Taste: Fresh and harmonious with notes of plums

Service temperature: 12°C

Gastronomic recommendation:

Very good with Italian appetizers, with first courses in general, vegetal and fish soup, grilled fish and white meats.