

CANTALUPI ROSATO

IGP Salento Rosato



Grape varieties: native recommended grapes.

Soil type: alluvial, average mixture with areas of limestone.

Growing system: cordon spur and Guyot.

Density: 5.000/5.500 plants per ha.

Production process:

Stems removal and soft pressing. Maceration for about 12-24 hours and fermentation in stainless steel tanks at controlled temperature. Maturation in cement tanks.

Colour: brilliant pale pink.

Bouquet: red berry fruit and floral notes.

Taste: fresh and harmonic.

Service temperature: 12°C