

SARACENO EMOZIONI ROSA*IGP Salento Rosato*

Grape varieties: Negroamaro and other recommended grapes.

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

Growing system: cordon spur and Guyot.

Density: 4.500/5.000 plants per ha.

Production process: Stems removal and soft pressing. Maceration at controlled temperature for about 6-12 hours. Fermentation in stainless steel tanks. Maturation in cement tanks.

Aging potential: 1 - 2 years

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.