



SANTO STEFANO
ROSATO

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 12 - 36
hours and fermentation at controlled temperature.
Maturation in cement tanks.

COLOUR: cherry red colour with coral highlights.

BOUQUET: delicate and fruity.

TASTE: fresh and harmonius

SERVICE TEMPERATURE: 10-12°