

ROSATO DI PRIMITIVO

Puglian rosé wines are very well-known not only on a national scale, but even abroad. Produced following ancient techniques, it was a puglian winery the first one in Italy to bottle a rosé wine. Primitivo rosé is a versatile wine, that goes well with many dishes and can be easily enjoyed on its own, specially during the warm summer of Salento.

GRAPE VARIETY: Primitivo

APPELLATION: Puglia PGI

PRODUCTION AREA: province of Taranto, southeast of Puglia

TRAINING SYSTEM: spurred cordon

SOIL: medium texture

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2.5 kg of grapes per plant

HARVEST: The manual harvest is carried out in the early hours of dawn, when the lower temperatures help to preserve freshness and aroma in the wine.

VINIFICATION: after crushing, grape juice is subject to a short cold maceration on the skins, lasting 5-6 hours; soft pressing and fermentation at controlled temperature of 15-16 °C.

AGEING: 3 months in stainless steel tanks and 2 months in bottle

ALCOHOL: 12.5%

CALORIES: 87.5 kcal / 100 ml

TASTING NOTES: Medium intense pink color with violet tinges; pronounced bouquet of flowers and red fruits, specially cherry and raspberry; round and harmonious taste, with a right acidity and a pleasant and fruity finish.

SERVICE: 8-10 °C

FOOD PAIRING: appetizers, soups, seafood and fresh cheeses with delicate flavors; pasta with vegetables, poultry; friselle salentine.

