

NEGROAMARO ROSATO

SALENTO IGT

FRUITY & TASTY

Grape variety: Negroamaro

Production area: Salento – Apulia

Alcohol: 13% vol.

Soil: clay-loam, medium limestone

Harvest: beginning of September

Aging: stainless steel tanks

Tasting notes: this wine has a lively coral pink color. The scent is intense and fruity filled with notes of raspberry, currant and strawberry hints, which are followed by a soft and delicate taste. Delicious, refreshing and very persistent to the palate.

Food pairing: pairs well with seafood, tuna carpaccio and sushi. Ideal as aperitif, with fresh cheeses, grilled vegetables and delicate first dishes of Mediterranean cuisine.

Service Temperature: 8-10 C°

Aging potential: 2 years after the vintage

