



## Rosarò

### Negroamaro Rosè IGT Salento

#### TASTING NOTES

Elegant and tenuous pink wine with an intriguing shade of small red fruits, delicate floral hints, pleasant citrus sensations and aromatic herbs in the nose. Soft taste with an extraordinary freshness.

#### DESCRIPTION > PRODUCTION METHOD

#### ORIGIN OF THE NAME

The name Rosarò is the combination between the words "rosato" and "rosso", even though its colour is becoming more and more evanescent recalling those rosè produced in Provence.

#### PRODUCTION ZONE AND HARVEST TIME

Guagnano – Manual harvesting on the second ten days of September

#### AT THE WINERY

After the crushing of the grapes, the must is left with the skins for about 15-18 hours. This process allows obtaining the original colour and keeping the typical flavours. The wine ages for 3 months in stainless steel tanks.

#### AGEING POTENTIAL

It keeps its freshness and flavour for at least two years.

#### ADDITIONAL INFORMATION > TECHNICAL SHEET

#### WINE PROFILE

**Grape Variety:** Negroamaro 100%

**Alcohol:** 12,5/13% by vol.

**Yield per hectare:** 8,000 bottles (5,000 vines per hectare)

**Age of the vines:** 25/30 years old

**Vine Cultivation Method:** cordon training

