

# CALECARA

## PRIMITIVO ROSATO I.G.P.



Wine type:	Red wine (Rosé)
Grapes:	Primitivo
Appellation:	Puglia IGP
Production area:	Apulia, Italy
Cellaring:	2 years
Bottle size:	750 ml
Serving temp.:	10 - 12° C
Alcohol content:	12,5% Vol.

**Colour:** Pink with luminous reflections.

**Fragrance:** Hints of flowers and red fruits such as cherries and raspberries at the beginning of ripening.

**Taste:** Soft with a calibrated freshness that leads to a pleasant finish with evident fruit.

**Pairing:** It perfectly pairs with fish dishes, seafood, battered vegetables and mixed appetisers.

### VINIFICATION:

After harvesting, the grapes are pressed and undergo a short cold maceration of 5-6 hours. Extracting the delicate scents and flavours of the rosé wine becomes a top priority before soft pressing. Fermentation follows at a controlled temperature of 15-16°C. Maturation in steel for 3 months.

