

ROSATO PUGLIA I.G.P.

Wine type:	Red wine (Rosé)
Grapes:	Italian grapes
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:	Intense and bright pink colour.
Fragrance:	Fragrant and full bouquet, with fruity notes of cherries and small red fruits.
Taste:	Fresh, savoury, smooth and pleasant.
Pairing:	It perfectly matches with cheese soufflés, fish, soups and pizza.

VINIFICATION:

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ROSATO

PUGLIA

Indicazione Geografica Protetta

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PRODOTTO IN ITALIA

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°C. Maturation in steel for 3 months.

