

# NOTTE ROSSA

## Technical sheet

### Negroamaro Rosato Salento IGP



**Wine type** Rosé

**Appellation** Salento IGP

**Grape** Negroamaro

#### Production area

Salento, Puglia. The area is about 100 m above sea level, with high average temperatures and medium-low rainfall. The soil is shallow and medium textured (sandy loam), with a good presence of rocks

**Vine Training** Espalier, 4500 vines per Ha

**Harvest** Second week of September

#### Vinification and ageing

Soft cold pressing of part of the grapes; the other part is pressed and the must, after being macerated with the skin for 12 hours, is partially drawn off. The musts are then blended and fermented at 16°C with selected yeasts. Aged in stainless steel tanks

#### Tasting notes

Intense rosé colour with ruby red reflections, complex and persistent aroma, with cherry and raspberry notes. A full-bodied wine, fresh and balanced in the mouth

#### Best served with

Italian style starters, fish soups, roasted or baked-in-a-bag fish, fresh or slightly aged cheeses.

**Serving temperature** 10-12°C