

# NOTTE ROSSA

## Technical sheet

### Primitivo Rosato Salento IGP



**Wine type** Rosé

**Appellation** Salento IGP

**Grape** Primitivo

#### Production area

Salento, Puglia. The area is about 100 m above sea level, with high average temperatures and medium-low rainfall. The soft soil layer is clayey and quite thin, with a good presence of rocks

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

**Harvest** First week of September

#### Vinification and ageing

Skin contact for few hours followed by partial drawing off of the must of Primitivo grapes, and then fermentation. Aged in stainless steel tanks

#### Tasting notes

Softly rosé, intense and persistent aroma of Mediterranean maquis, with cherry and raspberry notes. A fresh and elegant wine, 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