

NOTTE ROSSA

Technical sheet

Susumaniello Rosato Salento IGP



Wine type Rosé

Appellation Salento IGP

Grape Susumaniello

Production area

Salento Ionian countryside. Coastal soils rich in stones, medium textured with a sandy tendency, moderately deep, porous and well draining

Vine Training Guyot, 4,500 vines per hectare

Harvest First week of September

Vinification and ageing

Gentle pressing in an inert environment with immediate selection of the free run must, followed by off-skin fermentation at 14-16 °C and ageing in stainless steel tanks

Tasting notes

A rosé with a pale, bright pink colour, offering an immediate sense of freshness on the nose with light floral and fruity nuances supported by subtle vegetal hints. On the palate it is fine and well balanced, driven by a lively acidity and a moderate alcohol level that enhances its smoothness

Best served with

Ideal with seafood salads, delicate fish dishes, salmon or tuna tartare, fried fish and grilled or marinated vegetables

Serving temperature 10-12°C