

Negroamaro Salento Rosato

INDICAZIONE GEOGRAFICA PROTETTA



**POGGIO
MARÙ**



GRAPES:

100% Negroamaro

VINYARD AREA:

The Negroamaro grapes are carefully selected from low-yielding vineyards in the Province of Taranto, in southern Puglia.

PLANT TRAINING AND DENSITY

The vines are trained in the Guyot system.

HARVEST

Careful manual harvest in early September.

WINEMAKING PROCESS:

The grapes are de-stemmed and delicately crushed, chilled to 10°C and left to macerate on their skins for approximately 8 hours, giving the must a pink hue. The must is then run off its skins, placed in stainless steel fermentation tanks and then left to rest for 36 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 14-16°C and lasts approximately 10 days.

AGING:

The wine is left on its lees in stainless steel tanks for approximately a four weeks in order to maximise extraction of complex aromas.

ALCOHOL:

13 %

RESIDUAL SUGAR:

8 gr/lit

TASTING NOTES:

An elegant pink with tones of peach and mango, this wine expresses scents of fresh strawberries, along with a savoury mineral character. The palate is reminiscent of green melon, yellow peaches and Passion Fruit, complemented with a mouth quenching acidity. Best served slightly chilled.

SERVING SUGGESTION:

Goes well with fish soups, fresh cheeses, grilled vegetables and fish courses.

SERVING TEMPERATURE:

12-14 °C