


POGGIO
MARÙ



PRIMITIVO SALENTO

INDICAZIONE GEOGRAFICA PROTETTA

ROSATO

 GRAPE VARIETY Primitivo	 ALCOHOL 12,5 %	 SERVING TEMPERATURE 12-14 °C	 RESIDUAL SUGAR 9 g/l
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- Primitivo
- Hand-harvested at the end of August
- Vineyards in the Province of Taranto
- Vine training system: Guyot
- 5000 vines per hectare; average yield per vine: 2 kg
- Age of the vines: 10 years
- Fermentation for 8 days at a controlled temperature of 16°C.

COLOR: Salmon color

BOUQUET: Notes of peonies, orange blossom, watermelon and a touch of oystershell

PALATE: Flavours of fresh strawberry and passion fruit along with fresh and crisp acidity and a long and mineral finish.

SERVING SUGGESTIONS: Enjoy by itself as an aperitif or with seafood

