

cantine  
SANPANCRAZIO

# rosalbòre

~ **Negroamaro Rosato**

Salice Salentino Denominazione di Origine Protetta



**Production area:** San Pancrazio Salentino, Puglia

**Soil:** medium mixture of limestone, clay and silica

**Altitude:** 65 mt. a.s.l. (above sea level)

**Training:** alberello pugliese (bush vine)

4.500 plants per hectare

**Vineyards age:** 30 years

**Grape variety:** 100% Negroamaro

**Harvest:** second half of September

**Production per hectare:** 9 tons

**Vinification:** the grapes are gently pressed after de-stemming, followed by a short maceration and extract just 30% of the must that is brought to a temperature of 8 °C. After wine extraction, alcoholic fermentation takes place while maintaining a temperature of 16°C

**Ageing:** stainless steel

**Colour:** pink cherry with coral reflections

**Bouquet:** intense, broad and floral aroma.

Hints of red fruits, strawberry, raspberry and cherry.

**Taste:** full, soft, perfect balance between freshness and flavour. Fine taste with a great aroma taste persistence

**Serving temperature:** 8°-10°C

**Alcohol content:** 13,5% vol

**Pairings:** starters, first courses, fish soups, roasts, meat and cheese

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

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