

cantine
SANPANCRAZIO

terre di sole.

~ NEGROAMARO ROSATO
SALENTO Indicazione Geografica 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: espalier, 5,000 plants per hectare

Vineyards age: 20-30 years

Grape variety: 100% Negroamaro

Harvest: second half of September

Production per hectare: 10 tons

Vinification: after destemming and crushing, the grapes macerate for 7-8 hours with the skins to extract the desired color. After the must is cooled to 8° C, a static clarification is carried out.

Fermentation temperature controlled at 14 °C until the end of alcoholic fermentation.

Ageing: stainless steel

Colour: soft pink

Bouquet: intense and floral with aromas of red fruits

Taste: harmonious and velvety. Fresh with a persistent finish that recalls wild strawberries

Serving temperature: 8°-10°C

Alcohol content: 13% vol

Pairings: starters, first courses, fish soups, white meats and cheeses

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.
San Pancrazio Salentino (Br) Italia
T. +39 0831 666064 · info@cantinesanpancrazio.it
www.cantinesanpancrazio.it

