

MILLEFIORI



ROSATO

Puglian rosé wines are very well-known not only on a national scale, but even abroad. Produced following ancient techniques, it was a puglian winery the first one in Italy to bottle a rosé wine.

GRAPE VARIETY: Blend of Negroamaro, Primitivo

APPELLATION: Puglia PGI

PRODUCTION AREA: province of Taranto in Southern Puglia

TRAINING SYSTEM: cordon training, spur-pruned vines

SOIL: medium texture

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2.5 kg of grapes per plant

HARVEST: The harvest is carried out in the early hours of dawn around the first ten days of dawn, to avoid the high summer temperatures help to preserve freshness and aroma in the wine

VINIFICATION: After crushing, grape juice is subject to a short cold maceration on the skins, lasting 5-6 hours; soft pressing and fermentation at controlled temperature of 15-16 °C.

AGEING: 3 months in stainless-steel vessels

ALCOHOL: 12.5%

CALORIES: 87.5 kcal / 100 ml

TASTING NOTES: Medium pink color with violet tinges; pronounced bouquet of flowers and red fruits, specially cherry and raspberry; round and harmonious taste, with a right acidity and a pleasant and fruity finish.

SERVICE: 8-10 °C

FOOD PAIRING: light appetizers, salads, fried fish, seafood and light soups.