



Negroamaro is an autochthonous red grape grown only in Puglia, especially in Salento. It is a highly versatile vine, quite used also for rosé vinification.

Negroamaro Rosato Salento IGT "Speciale"

GRAPE VARIETIES

Negroamaro

WINEMAKING

On the skins for a few hours, followed by partial drawing off of the must and fermentation at controlled temperature.

AGEING

In stainless steel tanks.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Rosé color with golden highlights; intense and persistent aroma, with cherry and raspberry notes; a full-bodied wine, fresh and balanced in the mouth.

GASTRONOMY

Italian style starters, fish soups, legumes, roasted fish, fresh or slightly seasoned cheeses, pizza.

Serving temperature 10–12 °C

AVAILABLE FORMATS

75 cl

