

ROSE'



VARIETY

100% Nero di Troia

**TIPOLOGY AND AREA
OF PRODUCTION**

Puglia I.G.T. – Foggia

ALTITUDE

80 m. above the sea level

ALCOHOLIC CONTENT

13% Vol.

SYSTEM OF CULTIVATION

Spurred cordon espalier

PRODUCTION PER HECTARE

80 quintals

SYSTEM OF HARVEST

Manual

SOIL

Alkaline-tuffaceous

VINIFICATION

20 hours of cold maceration
on skins, fermentation at a
controlled temperature

MATURATION AND REFINING

In steel containers, refining in
bottle

SENSORY ANALYSIS

PALE PINK TO CORAL. PLANT
OLFACTORY ATTACK AND
THEN STRETCHING TO FRUITY
SENSATIONS OF SMALL RED
BERRIES, DURONA CHERRY
AND A BACKGROUND OF
CLEAR MINERALITY. SOFT
AND FRUITY, FULL-BODIED
AND EXCELLENT TO DRINK
WITH A LONG FRUITY
PERSISTENCE

WINE PAIRINGS

Aperitif, vegetable risotto,
spaghetti with sea urchins, or
simply with pachino and basil,
salmon tartare, caprese and
salmon salad