



ESSENCE LINE

SIRE NEGROAMARO ROSATO

The first bottled rosé wine in the world is Negroamaro. Not only it is history, it is root, it is life, that's a sweet scent of home.

DENOMINATION

Salento I.G.P. Indicazione Geografica Protetta.

AREA OF PRODUCTION

Salento (Lecce, Brindisi and Taranto districts).

AGE OF VINES

10 years.

SOIL COMPOSITION

Clayey - Sandy.

AGRICULTURAL METHOD

Spalliera.

TYPE OF GRAPE

100% Negroamaro.

NO. OF VINES PER HECTARE

6000

GRAPE YELD PER HECTARE

90 q.li.

AMOUNT OF WINE PRODUCED FOR 100kg (q.li) OF GRAPES

40 litres.

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HARVESTING PERIOD

Mid-September.

WINE-MAKING TECHNIQUE

Soft pressing, a few hours of maceration with skins, at a monitored temperature.

WINE REFINING

Five months in stainless steel cointainers.

APPEARANCE AND TASTE

Light and bright pink color, fresh and intense taste, pleasantly acidic and well balanced, with citrus hints, lively persistent aromas of rosemary and raspberry.

WINE - PAIRING

Sea food, shellfish, pasta and rice dishes, white meat and soft cheeses, pizza and hamburger, sushi.

STORAGE TEMPERATURE: 16 °C

SERVING TEMPERATURE: 8 - 10 °C

ALCOHOL % VOL.: 12,5%

AC. TOTAL (GR/LT): 5,1

AC. VOLATILE (GR/LT): 0,35

SO2 (MG/LT): 70

pH: 3,56

SUGAR CONTENT (GR/LT): 2

AVAILABLE FORMAT: 0.75 LT.