

LEPITRE

DAL 1927



SALENTO ROSATO

Brand Name	Le Pitre
Wine	Salento Rosato
Classification	I.G.T. (Indicazione Geografica Tipica)
Area of Production	Salento
Soil	Calcareous and Argillaceous
Cultivation System	Bushtrained vineyards
Grapes	Negroamaro and malvasia nera
Climate	Mild winters with very dry springs and summers
Harvest	Manual harvesting at the correct moment of maturation
Vinification Technique	Traditional maceration for 6 hours, soft pressing, natural decantation and fermentation at a controlled temperature (16-17°), rest on the fine lees for 60 days
Colour	Pink cerasuolo
Aroma	Fragrant and elegantly fruity and floral with prominent scents of cherries and strawberries.
Taste	Lively, savoury and full-bodied
Food Pairings	A wine suited to all courses. It is excellent with raw and cooked shellfish and light sauces.
Serving Temperature	10/12° C
Suggested Glassware	Cru Glass
Storage	Ambient temperature of 18°, 75% humidity and controlled lighting with the bottle placed horizontally