



SELEZIONE



ROSONE NEGROAMARO DEL SALENTO

Brand	Selezione
Wine	Negroamaro del Salento
Classification	I.G.T.
Area of production	Vineyards north of the province of Lecce, in the heart of Salento
Soil	Calcareous-clayey
Cultivation system	Mainly sapling
Yield in quintals per hectare	60-70
Grapes	Negroamaro
Climate	Mild winters and hot, dry summers
Harvest	Manual with slight over-ripening during the last ten days of September
Wine-making technique	Cold pre-fermentation maceration with "salasso". Traditional maceration with periodic pumping over and a delestage. Alcoholic fermentation with indigenous yeasts at controlled temperature
Refinement and ageing	Up to 12 months in oak barrels. 2-3 months in the bottle
Colour	Intense red with garnet reflections and great glycerin density
Aroma	Fruity with typical hints of the Mediterranean scrub and tertiary hints due to aging of vanilla and cloves
Taste	Full-bodied with soft finish and persistent aftertaste
Alcohol content	14,5% vol
Recommended with	Grilled red meats, stews and aged cheeses
Serving temperature	16-18° C
Recommended glass	Gran Cru
Storage	Constant temperature 18° C, humidity 75%, low brightness, vertical bottle
Keep for	10 years