



**Wine type:** Rosè

**Grape:** Primitivo

**Appellation:** Salento IGP

**Alcohol:** 13%

**Vine training:** Bilateral Guyot training system

**Soil:** Medium mixture of clay

**Harvest:** First ten days of September

**Vinification:** The grapes are destemmed and undergo a six-hour press maceration. Refinement takes place in steel tanks

**Ageing:** In stainless steel tanks

**Colour:** Luminous coral pink

**Nose:** Fragrant aromas of forest fruits and pomegranate with engaging hints of red apple

**Taste:** Soft and persistent

**Best served with:** a gourmet aperitif with cheese and shellfish, ideal with fish and grilled meat