



MASSERIA
CAPOFORTE



NEGROAMARO ROSATO SALENTO

INDICAZIONE GEOGRAFICA TIPICA

CATEGORY

Negroamaro IGT Salento Rosato

GRAPES

Negroamaro

SENSORY PROFILE

APPEARANCE

Peach blossom pink wine.

BOUQUET

Fine, fruity bouquet with small red fruits, lychee, peach and banana, floral with rose and violet.

PALATE

Fresh taste with balanced acidity, harmonious, salty, delicately savoury and dry finish. Pleasant with excellent drinkability.

ACIDITY

5,7 g/l

RESIDUAL SUGAR

2 g/l

ALCOHOL

12,5% vol

VINIFICATION

VINEYARD YIELD

90 quintals/ha

HARVEST PERIOD

First ten days of September.

FERMENTATION

White, without the skins
at a controlled temperature of 18 °C.

MATURATION

In steel tanks for a period of 5 months
with permanence on its own yeasts.

GROWING AREA

LOCATION

In the coastal area, 35 km from the city of Taranto.

ELEVATION

Sea level.

ASPECT

North-South.

SOIL PROFILE

Sandy clay soil, rich in tuff.

VINEYARD DENSITY

5.000 plants/hectare.

TRAINING SYSTEM

Spurred cordon.

WINE TASTING

SERVING SUGGESTIONS

A very versatile wine from hors d'oeuvres to first courses with vegetables and fish. Also excellent with white meat. Ideal as an aperitif.

SERVE AT

11-12 °C. Uncork just before serving.

GLASS

Large tulip.

