

Negroamaro Susumaniello Rosato Salento IGT



Wine type
Still rosé

Appellation
Salento IGT

Grape
Negroamaro 80%,
Susumaniello 20%

Vintage
2024

Alcohol content
12% vol.

Vine training
Alberello and
counter-espalier

Harvest
First / second decade
of September
for Negroamaro
First/second decade
of September
for Susumaniello

Fermentation
Alcoholic, for 10-15
days at a temperature
between 16 and 18°C
in steel tanks.
No malolactic
fermentation.

Aging
4 months in steel,
1-2 months in bottle.

Characteristics

Coral pink. On the nose,
scents of rose and crisp
fruit, among which
strawberry and peach
stand out.
It's freshness is
balanced by a round
aftertaste that envelops
the palate

Recommended pairing

Color games for table
combinations, to
enhance the taste of
delicate condiments
based on fresh
tomatoes and shellfish.
To savor as an aperitif.

Serving temperature
8/10°C