

# Negroamaro Susumaniello Rosato Salento IGT



Wine type  
Still rosé

Appellation  
Salento IGT

Grape  
Negroamaro 80%,  
Susumaniello 20%

Vintage  
2023

Alcohol content  
12,5% vol.

Vine training  
Alberello and  
counter-espalier

Harvest  
First / second decade  
of September  
for Negroamaro  
Second / third 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