

Identità Rosato Primitivo Salento IGP 2021

DENOMINATION	Primitivo Salento Rosè I.G.P.
VARIETY	Primitivo.
ALCOHOL	13,00 % vol.
PRODUCTION AREA	Production area Salento.
SURFACE	Production is spread on an area of about 3 hectares.
ALTITUDE	Between 50 and 150 meters above sea level.
SOIL	Franco-clay soils in the inland area and sandy along the coast with typical reddish coloration.
IMPLANT DENSITY	3500 - 4000 vines/ha.
CULTIVATION TECHNIQUE	The breeding system is the Espalier.
HARVEST	At the end of August, the grapes are harvested by hand in the coolest hours of the day.
WINEMAKING AND AGING	<p>This Wine is obtained from a strict and scrupulous selection of Primitivo grapes traditionally grown and cold vinified with modern technologies.</p> <p>The grapes undergo a soft pressing followed by an immediate natural decantation of the must to guarantee this bright coral pink color.</p> <p>This process is followed by an alcoholic fermentation at a controlled temperature.</p> <p>The wine we obtaine, is stocked in steel at 10 degrees in touch with fine lees in suspension to enhance its aromatic and organoleptic characteristics.</p>
TASTING NOTES	Main characteristics are the bright coral pink color and the intense and elegant flavoring, with floral notes of rose petals, peach and pomegranate. It has a fresh and refined flavor, with evident notes of Mediterranean fruits and yellow melon.
FOOD PAIRING	Perfect as an aperitif, special with fresh appetizers, fish tartare and seafood risotto. It is excelled in relax moments , fantastic during speeches time, enhancing the unique moments of life, friendship and love.
TASTING TEMPERATURE	10 - 12° C.

