



Scaloti

Negroamaro Salento IGP Rosato



Average number of bottles produced annually: 12.000

Manufacturing location: Guagnano (Le) Italy

Grapes: Negroamaro 100%

Vineyard exposure: north-south

Vineyard altitude: plain

Soil type: argillaceous limestone

Method of breeding: apulian small tree

Planting density: 5500 plants per hectare

Age of vines: 20-30 years

Yield per hectare: 80 quintals

Harvest time: september

Fermentation tank material: stainless steel

Fermentation temperature: 14-16° C

Temperature control system: automatic cooling system

Time of fermentation and maceration: fermentation 40 days, maceration 8-12 hours

Onenological operations to stabilize the product: clarification, refrigeration, filtration

Organoleptic test

Colour: rosé with slight crimson shade, brilliant

Fragrance: strong, enduring bouquet

Taste: dry, without any unevenness, fine and agreeable, light and elegant, body, harmonious

Gastronomy

Classification: dry rosé

Served with: hors d'oeuvres, eggs, pasta and rice dishes, white meats, fish soup and grilled fish, great with pizza

Serving temperature: 12° C