

# **MASSARO ROSA 2016**

**CLASSIFICATION:** I.G.P. Salento

**GRAPE VARIETIES:** Negroamaro Rosè Organic wine

**PRODUCTION ZONE:** Cutrofiano (Lecce)

**TRAINING SYSTEM:** Guyot

**SOIL:** Sand, Limestone, Clay

**WINE YELD PER HECTARE:** 45 HL

**VINIFICATION:** The grapes are allowed to macerate for 12-18 hours in order to extract the desired colour and the typical aromas of Negroamaro. The free-run juice is then fermented at 14-15° C in steel tanks.

**FERMENTATION:** In steel for approximately 20 days

**AGING** In bottle

**ALCOHOL:** 13,5%

**TOTAL ACIDITY:** 6,00 gr/lt

**FOOD PAIRING:** A Gallipolli specialty of Fish Soup, Orecchiette with tomato sauce and ricotta cheese. Charcuterie Board (Assorted dried and cured meats), and soft cheese.

**SERVE AT:** 12°-14° C.



NEGROAMARO

SALENTO ROSATO

Indicazione Geografica Protetta

PRODUCT OF ITALY

Massaro Rosa



L'Astore

MASSERIA