



MASSARO ROSA

Classification: Salento IGP Organic Rosé

Variety: Negroamaro

Place of Production: Cutrofiano (Grecia Salentina)

Type of Soil: sand, limestone, clay

Training system: Guyot-Spurred cordon

Wine Yield per hectare:: 35/40 hl

Vinification: 'By raising the cap', traditionally the most used method in Salento. After crushing and destemming, the crushed grapes are placed in a stainless-steel tank at controlled temperature and left to ferment. When the skins rise to the surface, only the must (the flower) is extracted and moved to another tank so to finish the fermentation at a controlled temperature. This is the 'wine of one night', as in the few hours of one night it expresses its chromatic and organoleptic features.

Alcoholic fermentation: in stainless-steel tank at 13°/15°C with indigenous yeasts.

Aging: in bottle

Alcohol: 13-13.50%

Serving at: 12-14°C

Tasting notes

Colour: Crystalline salmon pink with orange reflections. On the nose, intense and intoxicating fruity aromas of undergrowth and sour cherry. Then, rose petals, violet and Mediterranean scrub. In the mouth, the taste is balanced, soft, and well matched between freshness and flavour. The aftertaste of fruity and floral scents is very pleasant and long.

Food pairing

Pizza, fish soup, tagliolini with seafood or fish sauce, orecchiette with cherry tomatoes and ricotta cheese. Platters of ham, cold cuts, and soft cheese.

