



# Massaro Rosa

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**Classification:** Salento IGP White Organic

**Variety:** Negroamaro

**Place of production:** Cutrofiano (Grecìa Salentina)

**Soil type:** Sandy, silty, clayey

**Farming method:** Guyot

**Average grape yield in wine per hectare:** 45-50 hl

**Vinification:** Cold maceration on skins for 24 hours at 8/10 °C and fermentation in inox steel at 15 °C

**Aging:** Steel and bottle

**Alcohol content:** 13%

**Service temperature:** 10-12°C

## Sensory Notes

Crystalline salmon pink with soft orange reflections. Inebriating fruity aromas of underbrush, sour cherries, rose petals and Mediterranean scrub. Harmonious softness well balanced by freshness and savoriness. Long persistence in the mouth of fruity and floral notes.

## Matching

Seafood first dishes and risottos, preparations with seasonal vegetables, soft cheeses and cold cuts. Excellent with sushi and delicious pizzas.