



Aréo

Classification: Salento IGP Rosato Organic

Variety: Susumaniello

Place of production: Cutrofiano (Grecìa Salentina)

Soil type: Red soil with limestone and clay underneath

Farming method: Guyot and spurred cordon

Average grape yield of wine per hectare: 55-60 hl

Vinification: In steel. Rapid cold maceration on the skins. Soft pressing. Fermentation in inox steel at 16°-18 °C with indigenous yeasts.

Aging: In Georgian amphora for 2 months

Alcohol content: 12.5%

Service temperature: 12-14°C

Sensory Notes

Rosé with hints tending toward wisteria. Refers to notes of pink grapefruit, peach, sage and marjoram. Delicate and well-balanced palate with just the right body and firm consistency with the nose.

Matching

Aperitifs, pasta dishes with delicate and fragrant sauces, fish-based risottos. Also good with the whole meal.