



# “Rosa di Prato”

## Rosato del Salento I.G.P.

Area of production : Sava and neighbouring areas

Grape Variety : Primitivo 70% and Negroamaro 30%

Trainig System : Alberello with 4.500 vinestocks per hectare

Yield in grape per hectare : 110/120 q

Harvest : September

Grape harvest: Manual

Vinification: Soft pressing

Yeast: Native yeast

Alcohol : 12,5%

Refining : Steel tanks

## Production method

The selected grapes of Primitivo and Negroamaro are soon gently pressed with traditional methods and separated from the grape-stalk. The obtained must is fermented at a controlled temperature (18/20 °C), to refine aromas.

Maturation, which lasts a few months, takes place in stainless steel tanks.

When ready, the wine is cold stabilized and bottled at a low temperature not to alter its natural characteristics.

