



# “Gocce di Giada”

Rosato del Salento I.G.P.

Area of production : Sava and neighbouring areas

Grape Variety : Primitivo 100%

Trainig System : Alberello with 5000 vinestocks per hectare

Yield in grape per hectare : 80/100 q

Harvest : September

Grape harvest: Manual

Vinification: Soft pressing

Yeast: Native yeast

Alcohol : 13,5%

Refining : Barrique

## Production method

The selected grapes of Primitivo are de-stemmed and gently pressed. The tear juice that comes out is immediately separated from the skins. The fermentation continues with a constant temperature control.

Maturation takes place in stainless steel tanks. Before bottling, the wine is high in barriques first step for about a month. Ready for bottling, the wine is cold stabilized and bottled at a low temperature to avoid altering its natural characteristics.

