



MASSO ANTICO

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**Masso Antico**

## Primitivo Rosé Salento IGT

### Vinification

Masso Antico "Primitivo Salento Rosé" is made exclusively from Primitivo grapes. After the destemming, skins are macerated for about 2 hours and then undergo a soft press to obtain the typical pink color of this wine. Then follows the alcoholic fermentation with selected yeasts at controlled temperature of about 15°C for 10 days, to get the right colour and fragrance.

### Description

Elegant pink color with scents of strawberry, passion fruit, lime and spicy notes of the Mediterranean. On the palate it is full-bodied, fresh and clear with an excellent level of acidity. The aftertaste is long and persistent.

### Food Pairings

Perfect as an aperitif and to pair with exotic fruit skewers and fish dishes.



**Primitivo**



**Salento, Puglia**



**8-10 °C**



**Alcol: 13%  
Zuccheri: 8 g/l**

