



PRIMITIVO SALENTO IGT ROSATO

Grapes

Primitivo 100%

Production area

Apulia, Salento

Vinification

Masso Antico "Primitivo Salento Rosè" is obtained thanks to Apulian grapes. After destemming, the grapes are gently pressed and left to macerate in the skins for about 2 hours to reach the rosy colour typical of this wine. Fermentation is done at a controlled temperature of 14-16 ° C, lasts for about 10 days and selected yeasts are used.

Description

Elegant rose with a scent of: strawberry, passion fruit, watermelon and orange. In the mouth it is full-bodied, fresh and clear, with an excellent level of acidity. The aftertaste is long and clean.

Food pairing

Perfect as an aperitif, with fish and shellfish dishes, or simply alone.

Serving temperature

10° - 12° C

Bottle

Bordolese Nobile

Characteristics

Alcohol: 13 % vol.

Residual sugar: 8 g/l