



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**

