



BOCCANTINO®

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**Boccantino**

## Primitivo Rosé Salento IGT

### Vinification

From the selection of the best Primitivo grapes, this rosé is obtained. 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 Pairings

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



**Primitivo**



**Salento, Puglia**



**14-16 °C**



**Alcol: 13%  
Zuccheri: 12 g/l**

