



BOCCANTINO®

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Boccantino

Primitivo Rosé Salento IGT

Vinification

“Primitivo Salento Rosato”, 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 Pairings

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



Nero di Troia,
Primitivo



Salento, Puglia



14-16 °C



Alcol: 13%
Zuccheri: 12 g/l

