



Vineyards: Salento

Wine name/Appellation: ONLY ROSATO SALENTO IGP

Training system: bush vines.

Climate: Mediterranean. It is mild thanks to the influence of the sea, which offers long, sunny (average sunshine hours per year: 2,600), dry (500-600 mm/yr) summers to the Salento peninsula. Cold season is short and mild. The Adriatic coast from the town of Otranto to that of Santa Maria di Leuca is rainier than the Ionian coast towards Gallipoli, where North African winds blow more frequently. The areas north of Otranto have a slightly lower temperature due to the influence of the Balkan peninsula.

Region: mostly flat areas dotted with a few low hills. From a geological point of view, the region has a calcareous structure. Except for a few areas, its ground is mostly rocky, made up of stony layers and chalky banks.

Grape varieties: Negroamaro 100 %.

Harvest: hand picking, after the grapes are fully ripe. In order to obtain a good acidity, some harvests can begin earlier so as to maintain high levels of fixed acids and refined aromas.

Winemaking/Aging: soft pressing, so as to preserve the floral, fruity taste of these grapes. Two weeks of controlled-temperature fermentation. Aged in steel tanks for three months. Bottling in February.

Colour: purplish salmon with gold reflections.

Tasting Note: A very intense, fragrant bouquet with notes of soft fruits and ripe cherries. Dry and smooth on the palate, it is round and well-balanced with a persistent freshness due to its good acidity.

Alcohol: about 12%

Food pairing: best drunk with aperitifs or appetizers (platters of salamis, hams), and with meat-based pasta dishes. It also goes with fish dishes like seafood salad, grilled fish and Adriatic fish soups.

Serving temperature: 8-10 °C

Recommended glass: a medium tulip glass with an outward-flared rim, as it directs the wine to both sides of the mouth, where the crisp and savoury taste of young wines is better perceived.

Storage period: 5 years, if it is stored in suitable cellars.