

TERRE di Faiano

Rosato
INDICAZIONE GEOGRAFICA PROTETTA
PUGLIA
ORGANIC



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GRAPES:

50% Negroamaro, 50% Primitivo

VINEYARD AREA:

The vines are grown in low-yielding vineyards in the Salento region (Puglia) and are trained using the Guyot system.

The vines average 20 to 25 years and are planted at a density of 4,000 vines per hectare.

HARVEST:

The Primitivo is harvested by hand in late August and the Negroamaro, 10 days later, in early September.

VINIFICATION:

The two components are vinified separately using the same technique. The bunches are de-stemmed and gently crushed, chilled to 10°C and left to macerate on their skins for 6 to 8 hours, giving the must a pink hue. The must is then run off its skins, placed in stainless steel tanks and left to rest for 36 hours. Fermentation is carried out with the use of selected yeasts at a controlled temperature of 15-16°C and lasts 10 days.

The two components are left on their lees in stainless steel tanks until mid-October, to maximise the extraction of aromas and flavour compounds, before blending.

WINEMAKER'S NOTES:

Bright rose pink in colour with perfumes of wild strawberry and rose petals. On the palate, it is crisp and well-balanced with exotic fruit and citrus zest giving lovely freshness and bright acidity.

The perfect accompaniment to seafood pasta, salmon, mozzarella or chicken salads, cold meat platters or simply as an aperitif.