



Rubino - Negroamaro Rosato



Appellation: Salento IGT
Type: Rose
Grape Variety: Negroamaro 100%
Region: Puglia

Vineyard Notes: **Vineyards:** Located in Brindisi
Altitude: At sea level
Soil: Sandy
Training Method: Spurred cordon
Density: 4,000 vines per hectare
Harvest: Third week of September

Winemaking Notes: **Fermentation:** In stainless steel tanks, no malolactic fermentation

Tasting Notes: **Appearance:** Clear, intense and brilliant pink.
Bouquet: Pale pink and red fruits and flowers – from roses to violets and from cherries to blueberries.
Taste: Fresh, sapid, soft and pleasant.
Characteristics: Its attractive color is validated by a soft, fresh taste and rounded off by a long and persistent finish.
Pairing Suggestions: Focaccia and pink sauce canapés, friselle, pizza margherita, tomato-based first courses, stuffed calamari, stewed octopus, roast veal and white meats. Serve at 12 degrees Celsius
